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Rijks Touch of Oak Shiraz 2011

This fruit driven wine has a vibrant ruby red colour. On the nose it has aromas of rich blackberry fruit with hints of cinnamon and black pepper. A medium bodied palate has an elegant soft tannin structure with great finesse. There is a gentle touch of oak on the nose and palate that compliments this delightful wine. A definite must for Shiraz lovers.

Decanting & Serving Temperature: To release all flavours and to allow to breathe, please decant 1 hour before consumption. Recommended to be served at optimal temperature of 17ºC. This style can also be enjoyed at a cooler 14ºC if desired.

variety : Shiraz | 100% Shiraz
winery : Rijks Wine Estate
winemaker : Pierre Wahl
wine of origin : Tulbagh
analysis : **alc :** 14.41 % vol **rs :** 2.8 g/l **pH :** 3.49 **ta :** 5.8 g/l
type : Red **style :** Dry **body :** Medium **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

- Decanter World Wine Awards 2013 - Silver Medal
- Old Mutual Trophy Wine Show 2012 - Bronze
- Platter 4 stars

ageing : 5 to 7 years after vintage, but should give more pleasure if consumed now.

in the vineyard :
Soil: Low yielding, well drained vertical shale/schist
Yield: 6.3 tons/Ha
Aspect: west, east & northeast

about the harvest: Grapes were night harvested; picked by hand to retain flavours.

in the cellar : A 48-hour cold maceration period was given prior to fermentation to extract colour and fruit. Extraction during fermentation took place by pumping the juice over the skins 3 times per day. Skins were gently pressed 7 days after fermented dry. MLF took place in barrels and matured for 16 months in 20% 2nd fill, 60% 3rd fill and 20% 4th fill French oak barrels.

Production: 1700 x 6 x 750ml



Rijks Wine Estate
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