

Rijks Reserve Chenin Blanc 2009

This iconic Chenin blanc has a complex nose with combinations of tropical and yellow fruit aromas. The wood spices, compliments the fruit and adds structure to this refined wine. The palate is well balanced and has an exotic sweet-sour tang on the finish.

Recommended to be served at 14°C

variety : Chenin Blanc | 100% Chenin Blanc

winery : Rijks Wine Estate

winemaker : Pierre Wahl

wine of origin : Tulbagh

analysis : alc : 14.54 % vol rs : 5.0 g/l pH : 3.40 ta : 6.3 g/l

type : White **style :** Dry **body :** Full **taste :** Fruity

pack : Bottle **size :** 750ml **closure :** Cork

- Rated as one of the Top 100 Wines in SA for 2011
- Wine Enthusiast 92/100
- Rated as one of the top 10 Chenin Blancs in SA for 2012 by Classic Wine fm Magazine
- Platter 2014 - 4½ Star rating
- Old Mutual Trophy Wine Show 2013: Trophy winner – Best Chenin Blanc – Best overall white wine - International Judges Trophy for best wine on show

ageing : 10 Years after vintage

in the vineyard : Soil: Low yielding, well drained vertical shale/schistld: 6.3 tons/Ha

Aspect: south-east

Trellis: 80% raised bush vines and 20% trellised (VSP)

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

Yield: 6.3 tons/Ha

in the cellar : Grapes were gently crushed and pressed. This wine was fermented in 60% new and 40% 2nd fill 300 litre French and Hungarian oak barrels. 50% of the wine was fermented with wild yeast. A maturation period of 11 months was needed before this wine could be racked and blended.

Production: 600 x 6 x 750ml



Rijks Wine Estate

Tulbagh

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www.rijks.co.za