

Rijks Touch of Oak Chenin Blanc 2012

The 2012 vintage will be remembered for its expression of fruit and this lovely wine is no exception. It has a dominating pineapple nose with hints of white peach aromas, which are supported by mango flavours and a subtle touch of oak on the palate. The palate is layered and well balanced which makes this an elegant wine with great finesse.

Recommended to be served at 13°C.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Rijks Wine Estate

winemaker : Pierre Wahl

wine of origin : Coastal Region

analysis : alc : 14.1 % vol rs : 5.3 g/l pH : 3.06 ta : 6.6 g/l

type : White **style :** Dry **body :** Medium **taste :** Fruity **wooded**

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

- Old Mutual Tophy Wine Show 2010 Trophy for best Chenin Blanc
- Platter 2011 4½ Star rating
- Rated as one of the Top 100 Wines in SA in 2011
- South African Airlines First Class on-board listing

ageing : 5 Years after vintage, but should give more pleasure if consumed within 3 years.

in the vineyard : Viticulturist: Neville Dorrington

Soil: Low yielding, well drained vertical shale/schist Yield: 6.8 tons/Ha

Aspect: south-east

about the harvest: Grapes were night harvested; picked by hand to retain flavours.
Yield: 6.5 tons/Ha

in the cellar : Grapes were gently crushed and pressed. Wine was cold fermented to show freshness and fruit, but kept on the lees for 11 months to give the wine a creamy mouth-feel. 30% of barrel-fermented wine was blended with the tank-fermented portion to add a wooded dimension.

Production: 1800 x 6 x 750ml



Rijks Wine Estate

Tulbagh

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