

Rijks Reserve Shiraz 2010

Intense deep red coloured wine. The primary impression on the nose is that of ripe red fruit, plums and cherries, with the background filled with vibrant oak spice. It all carries through onto a multi-layered, rich palate that is rounded off by smooth silky tannins. A seamless integration of oak spice and oak tannin adds real depth and complexity to the wine.

Recommended to be served at 17° C

variety : Shiraz | 100% Shiraz

winery : Rijks Wine Estate

winemaker : Pierre Wahl

wine of origin : Tulbagh

analysis : alc : 14.8 % vol rs : 2.5 g/l pH : 3.49 ta : 5.7 g/l

type : Red **body** : Full **wooded**

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

ageing : 15 Years after vintage

in the vineyard : Viticulturist: Neville Dorrington

Soil: Low yielding, well drained vertical shale/schist

Aspect: west & east

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 was done by a combination of pump overs and pigeage 3 x per day. MLF took place in barrels. Matured for 20 months in 66% new and 34% 2nd fill 300 litre French oak barrels.

Production: 350 x 6 x 750ml



Rijks Wine Estate

Tulbagh

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www.rijks.co.za