

Rijks Private Cellar Chenin Blanc 2011

The complex nose shows upfront tropical fruit, ripe pineapple, melon, peaches and honey flavours, lifted by a citrus element. A creamy palate is enhanced by a full mouth feel and long, crisp aftertaste. Excellent ageing potential and superb versatility with a wide variety of dishes complete this irresistible package.

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 : 13.93 % vol rs : 1.8 g/l pH : 3.20 ta : 6.2 g/l

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

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

Rijk's Barrel Fermented Chenin Blanc

Platter' 4 Star Rating

ageing : 8 Years after vintage

in the vineyard : Viticulturist: Neville Dorrington

Soil: Low yielding, well drained vertical shale/schist

Aspect: south-east

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

Yield: 6.4tons/ha

in the cellar : Grapes were gently crushed and pressed. 30% of the wine was cold fermented in tank to give freshness and fruit, and the other 70% was fermented in 1/3 new French and Hungarian oak and 2/3 in 2nd and 3rd fill French and Hungarian 300 litre oak barrels. 30% of the barrel-fermented wine was fermented with natural yeast. Wine was aged for 11 months before racked and blended.

Production: 1700 x 6 x 750ml



Rijks Wine Estate

Tulbagh

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www.rijks.co.za