

Rijks Touch Chenin Blanc 2022

A beautiful bouquet of lime, kiwi and Granny Smith Apples. The palate is perfectly balanced with a layered, creamy palate of orange, pomelo and citrus peels. Saline, fresh acidity and a long finish on the palate. Excellent ageing potential and superb versatility with a wide variety of dishes complete this irresistible package. The subtle use of oak helps to uplift the fruity characters of this versatile cultivar.

Recommended to be served at 13°C.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Rijks Wine Estate

winemaker : Adriaan Jacobs

wine of origin : Tulbagh

analysis : **alc** : 14.0 % vol **rs** : 2.5 g/l **pH** : 3.3 **ta** : 5.7 g/l

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

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

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

Medium bodied white wine. Fruit driven.

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

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. 25% of barrel-fermented wine was blended with the tank-fermented portion (75%) to add a wooded dimension.



Rijks Wine Estate

Tulbagh

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www.rijks.co.za