

Rijks Private Cellar Chenin Blanc 2022

Attractive aromas of nectarine, winter melon and quince. These aromas carry through onto a creamy palate that finishes with a lively acidity with hints of ginger and a leesy complexity. Medium bodied with a long finish. 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 : Adriaan Jacobs

wine of origin : Tulbagh

analysis : alc : 14.0 % vol rs : 4.1 g/l pH : 3.29 ta : 6.3 g/l

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

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

ageing : 8 Years after vintage

Elegance, finesse, complexity and concentration of fruit – full bodied.

in the vineyard : Soil: Low yielding, well drained vertical shale/schist

Aspect: South-east

Yield: 5.8 tons/ha

Trellis and bush vines

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

in the cellar : Grapes were gently crushed and pressed. 30% of the wine was cold fermented in tank to retain freshness and fruit, and 70% was fermented in French and Hungarian 300 litre barrels. 40% was fermented with natural yeast. The wine was then aged for 11 months, blended and then bottled.



Rijks Wine Estate

Tulbagh

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www.rijks.co.za