

## 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](http://www.rijks.co.za)