

Rijks Private Cellar Chenin Blanc 2023

The nose shows attractive aromas of melon, fynbos and delicate floral perfume. These aromas carry through onto a palate that has pure fruit, lively acidity and a pithy finish. Nectarine, orange and a leesy complexity adds interest. 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 : 4.3 g/l pH : 3.4 ta : 5.6 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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