

## Rijks Touch Chenin Blanc 2024

Freshly peeled apple aromas on the nose, with some hints of tangerine and lemon. The palate is layered with white pear and peaches. A well balanced wine with great finesse. The acidity is racy and the wine ends in a long and saline finish. 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** : 3.54 **ta** : 5.1 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.

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

Yield: 7.1 tons/Ha

Aspect: South-East

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