

## Rijks Private Cellar Chenin Blanc 2024

Attractive notes of tropical fruit, winter melon and freshly squeezed white peach. The wine explodes with tangerine flavours on entering a layered, creamy palate. Pure fruit, lively acidity and a pithy 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 : 3.2 g/l   pH : 3.34   ta : 5.2 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. A small portion of the wine was cold fermented in tank to retain freshness and fruit. The rest was fermented in French 300 liter barrels, clay Amphora and Concrete eggs. 40% was fermented with natural yeast. The wine was then aged for 11 months, blended and then bottled.



### Rijks Wine Estate

Tulbagh

023 230 1622

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