

Rijks Reserve Chenin Blanc 2024

This wine has lovely aromas of peach and quince on the nose, with hints of nectarine and marzipan. The medium bodied, creamy palate is layered with flavours of apricot and wood spice. These flavours are supported by the delicate use of oak which allows them to shine and brings structure to this refined wine. A long finish and lasting aftertaste.

Serving Temperature 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 % vol rs : 3.1 g/l pH : 3.38 ta : 5.1 g/l

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

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

ageing : Ageing Potential 12 years after vintage.

Medium bodied white wine. Great food wine.

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

Yield: 4.6 tons/Ha

Aspect: South-East

Trellis: 80% raised bush vines and 20% trellised (VSP)

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

in the cellar : Grapes were gently crushed and pressed. This wine was fermented in 40% new, 40% 2nd fill and 20% 3rd fill 300 litre French oak barrels as well as an oak Foudre from Stockinger. This wine was 80% naturally fermented. A maturation period of 12 months was needed before this wine could be racked and blended.



Rijks Wine Estate

Tulbagh

023 230 1622

www.rijks.co.za