

Rijks Estate Chenin Blanc 2025

The wine opens with an inviting burst of ripe stone and citrus fruit: succulent tangerine zest and segments mingle with juicy peach, sun-ripened apricot and a fleshy slice of melon. Subtle floral undertones and honeysuckle add lift, while a faint touch of toasted almond and wet stone from the Tulbagh terroir gives classic Rijk's depth and complexity.

The palate is long, full and creamy, with wonderful texture and weight. Layers of yellow peach, apricot and honeydew melon coat the mouth, supported by a creamy, almost leesy richness that speaks of partial barrel fermentation and judicious oak. Bright, mouth-watering acidity cuts through the generosity, keeping everything fresh and focused.

The finish is impressively persistent, echoing the stone-fruit core with a gentle savoury mineral twist and a lingering kiss of citrus oil.

Recommended to be served at 12° C.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Rijks Wine Estate

winemaker : Adriaan Jacobs

wine of origin : Tulbagh

analysis : alc : 13.5 % vol rs : 3.3 g/l pH : 3.34 ta : 5.1 g/l

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

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

ageing : 10 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

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 oak 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

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