

## Rijk's Private Cellar Chenin Blanc 2003

Goldish tint. Yellow fruit aromas on the nose with whiffs of guava and melon. Well rounded palate with wood integration ensures a palate full of pleasure. Long lasting, creamy aftertaste.

**variety** : Chenin Blanc | 100% Chenin Blanc

**winery** : Rijks

**winemaker** : Pierre Wahl

**wine of origin** : Tulbagh

**analysis** : **alc** : 14.61 % vol **rs** : 6.3 g/l **pH** : 3.01 **ta** : 6.3 g/l

**type** : White **wooded**

**pack** : Bottle **closure** : Cork

- 2004 Michelangelo International Wine Awards - Gold Medal
- One of only 3 cellars in South Africa awarded membership of the Super Chenin Club
- Wine Enthusiast Magazine - 93/100 points

**ageing** : Enjoy now, but has a great ageing potential.

**in the vineyard** : Vines: Single block vineyard

Yield: Harvested 6.08 Tons at 5.53 t / ha.

Trellis: Double Cordon

**about the harvest**: Night harvested and handpicked.

**in the cellar** : 60% Barrel fermented, 12 months in French Oak. 40% Cold fermented in Stainless steel tanks and lay on fermentation lees for 12 months before blended with wooded wine. 30% New Hungarian Oak, 60% 2nd fill, 10% 3rd fill French Oak.

