

RIJK'S

Chenin Blanc Private Cellar 2023



Characteristics:

Elegance, finesse, complexity and concentration of fruit - full bodied.

Tasting notes:

The nose shows attractive aromas of melon, fynbos and delicate floral perfume. These aromas carry through onto a palate that has pure fruit, lively acidity and a pithy finish. Nectarine, orange and a leesy complexity adds interest. Excellent ageing potential and superb versatility with a wide variety of dishes complete this irresistible package.

In The Vineyard:

Soil: Low yielding, well drained vertical shale/schist

Yield: 5.8 tons/ha Trellis and bush vines

Aspect: South-east

Harvest:

Grapes were night harvested and picked by hand to retain flavours.

Cellar Practices:

Grapes were gently crushed and pressed. 30% of the wine was cold fermented in tank to retain freshness and fruit, and 70% was fermented in French and Hungarian 300 litre barrels. 40% was fermented with natural yeast. The wine was then aged for 11 months, blended and then bottled.

Ageing Potential: 8 years after vintage.

Serving Temperature: Recommended to be served at 14°C.

Cultivar	100% <i>Chenin Blanc</i>	Residual Sugar	4.3 g/l
Appellation	<i>Tulbagh, South Africa</i>	Acidity	5.6 g/l
Alcohol	14%	pH	3.4