

RIJK'S

Chenin Blanc Reserve 2024



Characteristics:

Medium bodied white wine. Great food wine.

Tasting notes:

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.

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).

Harvest:

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

Cellar Practices:

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. This wine was 80% naturally fermented. A maturation period of 12 months was needed before this wine could be racked and blended.

Ageing Potential: 12 years after vintage.

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

Cultivar	100% <i>Chenin Blanc</i>
Appellation	<i>Tulbagh, South Africa</i>
Alcohol	14%

Residual Sugar	3.1 g/l
Acidity	5.1 g/l
pH	3.38