

RIJK'S

CHENIN BLANC 2025



WINE NOTES:

On the nose, invigorating aromas of bright lime and orange zest, joined by fresh citrus blossom and a lively hint of clementine that deliver vibrancy and aromatic lift.

The palate is energetic and multi-layered, revealing juicy melon, apple, and succulent citrus notes. Delicate floral undertones of jasmine and elderflower add charm, while the subtle use of oak enhances the fruit.

IN THE VINEYARD:

All harvesting is done at night and by hand to retain freshness and flavours.

Soil: Low yielding, well drained vertical shale/schist.

Yield: 7.1 tons/Ha.

Aspect: South-East

VINIFICATION:

Grapes were gently crushed and pressed. Wine was cold fermented to show freshness and fruit, but kept on the lees for 11 months to give the wine a creamy mouthfeel. 5% of barrel-fermented wine was blended with the tank-fermented portion (95%) to add some complexity.

AGEING POTENTIAL: 5 years after vintage.

SERVING TEMPERATURE: Recommended to be served at 13°C.

CULTIVAR 100% CHENIN BLANC

APPELLATION COASTAL REGION

ALCOHOL 13.0%

RESIDUAL SUGAR 2.6 G/L

ACIDITY 4.9 G/L

pH 3.39