

RIJK'S

Chenin Blanc Touch 2024



Characteristics:

Medium bodied white wine. Fruit driven.

Tasting notes:

Freshly peeled apple aromas on the nose, with some hints of tangerine and lemon. The palate is layered with white pear and peaches. A well balanced wine with great finesse. The acidity is racy and the wine ends in a long and saline finish. The subtle use of oak helps to uplift the fruity characters of this versatile cultivar.

In The Vineyard:

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

Yield: 7.1 tons/Ha.

Aspect: South-East.

Harvest:

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

Cellar Practices:

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 mouth-feel. 25% of barrel-fermented wine was blended with the tank-fermented portion (75%) to add a wooded dimension.

Ageing Potential: 5 Years after vintage.

Serving Temperature: Recommended to be served at 13°C.

Cultivar	<i>100% Chenin Blanc</i>	Residual Sugar	<i>2.5 g/l</i>
Appellation	<i>Tulbagh, South Africa</i>	Acidity	<i>5.1 g/l</i>
Alcohol	<i>14%</i>	pH	<i>3.54</i>