



RIJK'S

The Home of Chenin Blanc,
Pinotage and Shiraz

Tulbagh, South Africa

Touch of Oak

Lightly wooded with exceptional fruit.

Chenin Blanc



Pinotage



Shiraz



For more information visit our website www.rijks.co.za

Private Cellar

Elegance, finesse, complexity, concentration

Chenin Blanc



Pinotage



Shiraz



For more information visit our website www.rijks.co.za

Rijk's Reserve

The 10 best barrels of the vintage

Chenin Blanc



Pinotage



Shiraz



For more information visit our website www.rijks.co.za

CHENIN BLANC TOUCH OF OAK 2012

Tasting Notes

The 2012 vintage will be remembered for its expression of fruit and this lovely wine is no exception. It has a dominating pineapple nose with hints of white peach aromas, which are supported by mango flavours and a subtle touch of oak on the palate. The palate is layered and well balanced which makes this an elegant wine with great finesse.

Serving temperature

Recommended to be served at 13°C

Analysis

Alcohol: 14.1%
Residual sugar: 5.3 g/l
Acidity: 6.6 g/l
pH: 3.06

Cultivars

100% Chenin Blanc

Vinification & Maturation Details

Grapes were night harvested; picked by hand to retain flavours. 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. 30% of barrel-fermented wine was blended with the tank-fermented portion to add a wooded dimension.

Production

1800 x 6 x 750ml

Ageing potential

5 years after vintage



CHENIN BLANC PRIVATE CELLAR 2009

Tasting Notes

Golden hued and full bodied, with aromas of winter melon, peach and pine nut. A well-rounded, creamy palate with great wood integration ensures a palate full of pleasures and a long finish.

Serving temperature

Recommended to be served at 14°C

Analysis

Alcohol: 14.56%
Residual sugar: 4.7 g/l
Acidity: 6.0 g/l
pH: 3.29

Cultivars

100% Chenin Blanc

Vinification & Maturation Details

Grapes were night harvested; picked by hand to retain flavours. Grapes were gently crushed and pressed. 30% of the wine was cold fermented in tank to give freshness and fruit, and the other 70% was fermented in 1/3 new French and Hungarian oak and 2/3 in 2nd and 3rd fill French and Hungarian 300 litre oak barrels. 30% of the barrel-fermented wine was fermented with wild yeast. Wine aged for 11 months before racked and blended.

Production

1800 x 6 x 750ml

Ageing potential

8 years after vintage



CHENIN BLANC RESERVE 2008

Tasting Notes

Golden hued and full bodied. This beautifully made wine has an attractive nose with combinations of pineapple and dried peach/apricot aromas. These aromas are well supported by a nutty to vanilla spice, which originates from the use of quality oak. The palate is well balanced and has an exotic sweet-sour tang on the finish.

Serving temperature

Recommended to be served at 14°C

Analysis

Alcohol: 14.54%
Residual sugar: 5.0 g/l
Acidity: 6.3 g/l
pH: 3.40

Cultivars

100% Chenin Blanc

Vinification & Maturation Details

Grapes were night harvested; picked by hand to retain flavours. Grapes were gently crushed and pressed. This wine was fermented in 70% new and 30% 2nd fill 300 litre French and Hungarian oak barrels. 60% of the wine was fermented with wild yeast. A maturation period of 11 months was needed before this wine could be racked and blended.

Production

550x 6 x 750ml

Ageing potential

10 years after vintage



PINOTAGE TOUCH OF OAK 2012

Tasting Notes

This dark red coloured wine has an intense nose of black fruits and mulberry, with underlying cherry aromas and vanilla spice. These fruity aromas carry through onto a lively, medium bodied and complex palate supported by layers of smooth tannins. Gentle presence of oak on nose and palate supports this delicious wine.

Serving temperature

Recommended to be served at 17°C

Analysis

Alcohol: 14.547%
Residual sugar: 2.4 g/l
Acidity: 6.0 g/l
pH: 3.40

Cultivars

100% Pinotage

Vinification & Maturation Details

Grapes were night harvested; picked by hand to retain flavours. A 48-hour cold maceration period was given prior to fermentation to extract colour and fruit. Extraction during fermentation took place by pumping the juice over the skins 3 times per day. Skins were gently pressed before fermented dry. MLF took place in barrels. Matured for 16 months in 20% 2nd fill, 60% 3rd fill and 20% 4th fill French oak barrels.

Production

3500 x 6 x 750ml

Ageing potential

5 years after vintage



PINOTAGE PRIVATE CELLAR 2010

Tasting Notes

This superlative Pinotage has a lovely rich and intense red colour. The 2010 vintage shows black berry aromas on the nose and a bigger tannin structure on the palate that ensures great ageing potential. The well-integrated oak lends subtle wood spices that compliment the fruit.

Serving temperature

Recommended to be served at 17°C

Analysis

Alcohol: 14.59%
Residual sugar: 2.6 g/l
Acidity: 5.5 g/l
pH: 3.54

Cultivars

100% Pinotage

Vinification & Maturation Details

Grapes were night harvested; picked by hand to retain flavours. A 48-hour cold maceration period was given prior to fermentation to extract colour and fruit. Extraction during fermentation took place by doing manual punch downs 3 times per day. Skins were gently pressed before fermented dry. MLF took place in barrels. Matured for 22 months in 60% French and 40% American oak barrels. A total of 50% new, 30% 2nd fill and 20% 3rd fill barrels were used for ageing.

Production

2500 x 6 x 750ml

Ageing potential

15 years after vintage



PINOTAGE RESERVE 2010

Tasting Notes

This opaque black coloured wine has a complex nose of liquorice and blackcurrant, supported by some fynbos aromas. These exquisite aromas carry through onto a rich, creamy palate. Silky, well-integrated and elegant tannins keep this wine in perfect harmony and balance.

Serving temperature

Recommended to be served at 17°C

Analysis

Alcohol: 14.81%
Residual sugar: 2.6 g/l
Acidity: 5.5 g/l
pH: 3.54

Cultivars

100% Pinotage

Vinification & Maturation Details

Grapes were night harvested; picked by hand to retain flavours. A 48-hour cold maceration period was given prior to fermentation to extract colour and fruit. Extraction during fermentation took place by doing manual punch downs 3 times per day. Skins were gently pressed before fermented dry. MLF took place in barrels, after which it was matured for 22 months in 50% new and 50% 2nd fill French oak barrels. This wine was made by blending a strict selection of the finest 10 barrels.

Production

680 x 6 x 750ml

Ageing potential

15 years after vintage



SHIRAZ TOUCH OF OAK 2011

Tasting Notes

This fruit driven wine has a vibrant ruby red colour. On the nose it has aromas of rich blackberry fruit with hints of cinnamon and black pepper. A medium bodied palate has elegant soft tannin structure with great finesse. There is a gentle touch of oak on the nose and palate that compliments this delightful wine. A definite must for Shiraz lovers.

Serving temperature

Recommended to be served at 17°C

Analysis

Alcohol: 14.41%
Residual sugar: 2.8 g/l
Acidity: 5.8 g/l
pH: 3.49

Cultivars

100% Shiraz

Vinification & Maturation Details

Grapes were night harvested; picked by hand to retain flavours. A 48-hour cold maceration period was given prior to fermentation to extract colour and fruit. Extraction during fermentation took place by pumping the juice over the skins 3 times per day. Skins were gently pressed 7 days after fermented dry. MLF took place in barrels and matured for 16 months in 20% 2nd fill, 60% 3rd fill and 20% 4th fill French oak barrels.

Production

1700 x 6 x 750ml

Ageing potential

5 to 7 years after vintage



SHIRAZ PRIVATE CELLAR 2008

Tasting Notes

The spicy 2008 vintage shows a lively deep red colour with aromas of cinnamon sticks, black fruits and liquorice. There is a vibrant acidity with a mature and soft tannin structure, which gives this wine a well-rounded and complex palate. The fruit and character of this variety has integrated well with the oak that has been used for ageing.

Serving temperature

Recommended to be served at 17°C

Analysis

Alcohol: 14.8%
Residual sugar: 2.3 g/l
Acidity: 5.56 g/l
pH: 3.49

Cultivars

100% Shiraz

Vinification & Maturation Details

Grapes were night harvested; picked by hand to retain flavours. A 48-hour cold maceration period was given prior to fermentation to extract colour and fruit. 10% of the grapes were fermented as whole bunches to add finesse and spice. Extraction was done by a combination of pump overs and pigeage 3 x per day. MLF took place in barrels. Matured for 22 months in 35% new, 50% 2nd fill and 15% 3rd fill 300 litre French oak barrels.

Production

1700 x 6 x 750ml

Ageing potential

15 years after vintage



SHIRAZ RESERVE 2010

Tasting Notes

Intense deep red coloured wine. The primary impression on the nose is that of ripe fruit, plums and cherries, with the background filled with vibrant oak spice. It all carries through onto a multi-layered, rich palate that is rounded off by smooth silky tannins. A seamless integration of oak spice and oak tannin adds real depth and complexity to the wine.

Serving temperature

Recommended to be served at 17°C

Analysis

Alcohol: 14.8%

Residual sugar: 2.57 g/l

Acidity: 5.7 g/l

pH: 3.49

Cultivars

100% Shiraz

Vinification & Maturation Details

Grapes were night harvested; picked by hand to retain flavours. A 48-hour cold maceration period was given prior to fermentation to extract colour and fruit. 25% whole bunch fermentation. Extraction was done by a combination of pump overs and pigeage 3x per day. MLF took place in barrels. Matured for 20 months in 50% new and 50% 2nd fill 300 litre French oak barrels.

Production

350 x 6 x 750ml

Ageing potential

15 years after vintage



PINOTAGE 888 2009

Tasting Notes

Wine has a dense opaque colour. This nose has perfumed layers of blackcurrant and cherries, supported by whiffs of cinnamon spice and vanilla. These exquisite aromas carry through onto a rich, creamy palate. Silky, well-integrated and elegant tannins keep this wine in perfect harmony and balance.

Serving temperature

Recommended to be served at 17°C

Analysis

Alcohol: 14.7%

Residual sugar: 2.6 g/l

Acidity: 5.7 g/l

pH: 3.55

Cultivars

100% Pinotage

Vinification & Maturation Details

Grapes were night harvested; picked by hand to retain flavours. A 48-hour cold maceration period was given prior to fermentation to extract colour and fruit. Extraction during fermentation took place by doing manual punch downs 3 times per day at a fermentation temperature of 28°C. Skins were gently pressed before fermented dry. MLF took place in barrels, after which it was matured for 20 months in 67% new and 33% 2nd fill French oak barrels. Wine from the 3 most complex and superlative barrels were used to make the **888**.

Production

888 x 750ml

Ageing potential

15 years after vintage



MÉTHODE CAP CLASSIQUE BRUT 2012

Tasting Notes

Lengthy bottle fermentation ensures a fine bubble with lovely freshness on the nose. This classic MCC has a pale golden colour with light citrus and brioche overtones that is beautifully complex and balanced by the gentle acidity on the palate. An elegant sparkling wine to lift the spirits and excite the senses.

Serving temperature

Recommended to be served at 10°C

Analysis

Alcohol: 12.56%
Residual sugar: 5.6 g/l
Acidity: 6.8 g/l
pH: 3.07

Cultivars

100% Chardonnay

Vinification & Maturation Details

Grapes were night harvested; picked by hand to retain flavours. Grapes were whole bunch pressed in our pneumatic press on a champagne programme - very long and gentle pressing. 30% of the base wine was fermented in 3rd fill French oak barrels and allowed to go through malo-lactic fermentation. The other 70% lay on the lees in a stainless steel tank for 9 months before it was blended with the lightly wooded portion. The base was bottled for 2nd fermentation and lay on crown cap for 24 months before disgorging.

Production

550 x 6 x 750ml

Ageing potential

15 years after vintage



CONTACT US

Neville Dorrington - Owner/Virticulturist/Exports
neville@rijks.co.za

Teresa Dorrington - Finance & Exports
wine@rijks.co.za

Pierre Wahl - Winemaker
pierre@rijks.co.za

Niall O'Regan - Sales/Rep in Cape Town
niall@rijks.co.za

Teri Watson - Sales/Rep in Gauteng
teri@rijks.co.za

Elaine van Heerden - Office & Tasting Room Manager
wineclub@rijks.co.za

Jeanine Marais - Cellar Admin & Wine Sales
office@rijks.co.za

Physical Address: Van der Stel Street, Tulbagh
Postal Address: PO Box 400, Tulbagh, 6820
Phone no: +27 (0)23 230 1622
Website: www.rijks.co.za

