

Rijk's Private Cellar Pinotage 2003

Wine has a deep ruby-red colour. Cherry-like aromas dominate a complex yet subtle nose. Red berry flavours on the palate are well supported by an intelligent use of oak. The after-taste is fresh and lingering. Smooth tannin structure.

variety : Pinotage | 100% Pinotage

winery : Rijks Wine Estate

winemaker : Pierre Wahl

wine of origin : Tulbagh

analysis : alc : 14.38 % vol rs : 2.5 g/l pH : 3.26 ta : 5.7 g/l

type : Red **style :** Dry **body :** Huge **wooded**

pack : Bottle **closure :** Cork

- 2007 ABSA Top 10 Pinotage
- Michelangelo International Wine Awards 2007 - Pinotage Trophy
- Michelangelo International Wine Awards 2007- Double Gold

ageing : Up to 8 years from bottling date.

in the vineyard : Vines: Single vineyard block, 1.41 ha

Clone: PI 48A

Trellis: Double Cordon, Extended Perold

about the harvest: Harvest Date: 6 February 2003

Yield: 9.12 tons at 6.47 tons/ha

Night harvested and hand-picked.

in the cellar : Cold soaked for 54hrs. Malolactic fermentation took place in barrels. The wine spent a period of 18 months in 30% new and 20% 2nd fill French oak barrels and 40% new and 10% 2nd fill American oak barrels.

Bottling date: October 2004



Rijks Wine Estate

Tulbagh

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www.rijks.co.za