

Rijks Touch of Oak Pinotage 2009

Dark red coloured. Fruity nose, with aromas of strawberry, plum and cherries present. These red fruit aromas carry through onto a fruit driven palate supported by an underlying layer of soft tannin. Gentle presence of oak on nose and palate.

Decanting and Serving Temperature: To release all flavours and to allow to breathe, please decant 1 hour before consumption. Recommended to be served at optimal temperature of 17°C, but this style can also be enjoyed cold at 14°C, if preferred.

variety : Pinotage | 100% Pinotage

winery : Rijks Wine Estate

winemaker : Pierre Wahl

wine of origin : Tulbagh

analysis : **alc** : 14.7 % vol **rs** : 2.1 g/l **pH** : 3.65 **ta** : 5.1 g/l

type : Red **style** : Dry **taste** : Fruity **wooded**

pack : Bottle **closure** : Cork

ageing : 8 Years

about the harvest: Harvest Date: 10 February 2009

Hand picked in the cool of the night to retain freshness and flavours.

in the cellar : 48 hours cold maceration (10°C) prior to fermentation. Skins were gently pressed before fermented dry. MLF took place in barrels. Matured for 14 months in 40% 2nd fill and 60% 3rd fill French oak barrels.

Bottling Date: April 2010

Production: 1000 x 6

Release Date: Elegance, finesse and concentrated fruit reflecting the true character of the cultivar from our soils are the hallmarks of Rijk's Private Cellar wines. After many tastings and discussions it was released in April 2010.



Rijks Wine Estate

Tulbagh

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www.rijks.co.za