

Rijk's Private Cellar Pinotage 2006

Wine has a deep ruby red colour. An orchestra of cherry tobacco and plum aromas are present, while backed by pure Pinotage fruit. These red fruit aromas carry through onto a rich palate supported by a good concentration of tannin and oak which is well integrated.

Decanting & 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.

variety : Pinotage | 100% Pinotage

winery : Rijks Wine Estate

winemaker : Pierre Wahl

wine of origin :

analysis : alc : 14.78 % vol rs : 2.5 g/l pH : 3.5 ta : 5.2 g/l

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

pack : Bottle **closure :** Cork

ageing : Ageing Potential: 15 Years

about the harvest: Harvest Dates: 30 January & 31 January 2006

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 18 months in 40% new and 15% 2nd fill French and 25% new and 20% 2nd fill American oak barrels.

Bottling Date: October 2008

Production: 1700 x 6

Release Date: This wine was aged in the bottle for 1 year and 6 months. After many tastings and discussions it was only released in April 2010.



Rijks Wine Estate

Tulbagh

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www.rijks.co.za