

Rijks Private Cellar Pinotage 2007

Wine has a vibrant deep red colour. Sensual nose of blackcurrant and cherries, supported by ginger biscuit and banana leaf aromas. These exquisite aromas carry through onto a rich, creamy palate. Silky, well integrated and concentrated tannins keep this wine in perfect harmony and balance.

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 : Coastal

analysis : alc : 15.04 % vol rs : 2.4 g/l pH : 3.61 ta : 5.5 g/l

type : Red **wooded**

pack : Bottle **closure :** Cork

- One of the two top scoring wines in the Classic Wine's 2012 Top 6 Pinotage with 4½ stars
- Best Pinotage Trophy: 2011 Old Mutual Wine Awards

2005 Vintage

- Michelangelo International Wine Awards 2009 – Gold
- Veritas 2009 – Silver

about the harvest: Harvest Dates: 29 January & 2 February 2007

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. MLF took place in barrels. Matured for 20 months in 60% new and 40% 2nd fill French oak barrels.

Bottling Date: September 2009

Production: 560 x 6

Ageing Potential: 15 Years

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. This wine was aged in the bottle for 1 year and 2 months and was released in November 2010.



Rijks Wine Estate

Tulbagh

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