

## Rijk's Reserve Pinotage 2007

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 : 15.0 % vol   rs : 2.2 g/l   pH : 3.66   ta : 5.9 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](http://www.rijks.co.za)