

## Rijk's Reserve 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** : Western Cape

**analysis** : **alc** : 14.68 % vol **rs** : 2.5 g/l **pH** : 3.64 **ta** : 5.4 g/l

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

**pack** : Bottle **closure** : Cork

- IWSC 2009 Abraham Perold Trophy
- Michelangelo International Wine Competition 2009 – Double Gold
- IWSC 2009 – Gold and best SA red wine at show
- SA Wine Index 96+ Club
- Absa Top 10 Finalist

**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)