

## Rijks Touch of Oak Pinotage 2010

Medium to dark garnet colour. Red berry to plum nose with whiffs of white chocolate. These Pinot Noir like aromas carry through onto a lively, medium bodied fruit driven palate supported by layers of smooth tannins. Gentle presence of oak on nose and palate supports this delicious wine.

Recommended to be served at 17°C

**variety :** Pinotage | 100% Pinotage

**winery :** Rijks Wine Estate

**winemaker :** Pierre Wahl

**wine of origin :** Tulbagh

**analysis :** alc : 14.88 % vol rs : 1.6 g/l pH : 3.6 ta : 6.0 g/l

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

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

- Decanter World Wine Awards 2013 - Commended Medal
- Old Mutual Trophy Wine Show 2012 - Silver
- South African Airlines First Class on-board listing

**ageing :** 5 Years after vintage, but should give more pleasure if consumed now.

**in the vineyard :** Viticulturist: Neville Dorrington

Soil: Low yielding, well drained vertical shale/schist

Aspect: west-north-west

**about the harvest:** Grapes were night harvested; picked by hand to retain flavours.

**in the cellar :** A 48-hour cold maceration period was given prior to fermentation to extract colour and fruit. Extraction during fermentation took place by pumping the juice over the skins 3 times per day. 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.

**Production:** 3000 x 6 x 750ml



### Rijks Wine Estate

Tulbagh

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[www.rijks.co.za](http://www.rijks.co.za)