

Rijks Touch of Oak Pinotage 2011

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 : Coastal Region

analysis : **alc** : 14.83 % vol **rs** : 2.6 g/l **pH** : 3.43 **ta** : 6.2 g/l **va** : 0.49 g/l **so2** : 81 mg/l **fso2** : 28 mg/l

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

pack : Bottle **closure** : Cork

- Platter's Wine Guide 2014 - 4 stars
- Old Mutual Trophy Wine Show 2013 - 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

Yield: 6.3 tons/ha

Aspect: west-north-west

about the harvest : Harvest dates: 27, 28 en 29 January 2011

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 16 months in 20% 2nd fill, 60% 3rd fill and 20% French oak barrels.

Bottling date: 1 February 2013

Production: 2500 x 6 x 750ml



Rijks Wine Estate

Tulbagh

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www.rijks.co.za