

Rijk's Private Cellar Pinotage 2005

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 carries through onto a rich palate supported by a good concentration of tannin and oak which is well integrated.

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 : Tulbagh

analysis : alc : 14.39 % vol rs : 2.4 g/l pH : 3.40 ta : 6.0 g/l

type : Red **wooded**

pack : Bottle **closure :** Cork

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

ageing : 15 Years after vintage

about the harvest: Hand picked in the cool of the night to retain freshness and flavours.

Harvest Dates: 26 January & 4 February 2005

in the cellar : 48 hours cold maceration (10° C), prior to fermentation. MLF took place in barrels. Matured for 18 months in 35% new and 15% 2nd fill French and 25% new and 25% 2nd fill American oak barrels.

Bottling Date: August 2007

Production 1700 x 6

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 6 months. After many tastings and discussions it was only released in December 2008.



Rijks Wine Estate

Tulbagh

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