

## Rijks Reserve Pinotage 2009

Wine has a vibrant deep red colour. Sensual nose of blackcurrant and cherries, supported by ginger biscuit and banana leaf aromas. These exquisite aromas carry through onto a rich, creamy palate. Silky, well integrated and concentrated tannins keep this wine in perfect harmony and balance.

Recommended to be served at 17°C

**variety :** Pinotage | 100% Pinotage

**winery :** Rijks Wine Estate

**winemaker :** Pierre Wahl

**wine of origin :** Tulbagh

**analysis :** alc : 14.7 % vol    rs : 2.5 g/l    pH : 3.56    ta : 5.6 g/l

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

**pack :** Bottle    **size :** 0    **closure :** Cork

2014 Platter's Guide - 5 Stars

2013 Classic Wine Awards - Top 6 Pinotage

2013 Platter's Guide - 5 Stars

2013 Michelangelo International Wine Awards of South African - Silver

ABSA Pinotage Top 10 Winner

Double Gold Michelangelo

Trophy winner at International Wine & Spirits Competition for best Pinotage in the world

Rated as one of the Top 100 wines in SA

4½ Stars John Platter

**ageing :** 15 Years after vintage

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

Soil: Low yielding, well drained vertical shale/schist

Aspect: west-north-west & east

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

Yield: 5.8t/ha

**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 doing manual punch downs 3 times per day. Skins were gently pressed before fermented dry. MLF took place in barrels, after which it was matured for 20 months in 60% new and 40% 2nd fill French oak barrels. This wine was made by blending a strict selection of the best 10 barrels.

**Production:** 680 x 6 x 750ml

### Rijks Wine Estate

Tulbagh

023 230 1622

www.rijks.co.za

