

Rijks Pinotage 888 Gold Reserve 2010

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 **closure :** Cork

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

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www.rijks.co.za