

Rijks Reserve Pinotage 2010

This opaque black coloured wine has a complex nose of liquorice and blackcurrant, supported by some fynbos aromas. These exquisite aromas carry through onto a rich, creamy palate. Silky, well-integrated and elegant 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** : 14.81 % vol **rs** : 2.6 g/l **pH** : 3.54 **ta** : 5.5 g/l

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

pack : Bottle **size** : 750ml **closure** : Cork

- ABSA Pinotage Top 10 finalist
- 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
- John Platter 5*

ageing : 15 Years after vintage

in the vineyard : Viticulturist: Neville Dorrington

Soil: Low yielding, well drained vertical shale/schist Yield: 6 tons/Ha

Aspect: west-north-west & east

Trellis: 70% raised bush vine and 30% trellised (VSP)

about the harvest: Grapes were night harvested; picked by hand to retain flavours.
Yield: 6 tons/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 22 months in 50% new and 50% 2nd fill French oak barrels. This wine was made by blending a strict selection of the finest 10 barrels.

Production: 680 x 6 x 750ml



Rijks Wine Estate

Tulbagh

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www.rijks.co.za