

Rijks Touch of Oak Pinotage 2012

This dark red coloured wine has an intense nose of black fruits and mulberry, with underlying cherry aromas and vanilla spice. These fruity aromas carry through onto a lively, medium bodied and complex 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** : 14.47 % vol **rs** : 2.4 g/l **pH** : 3.40 **ta** : 6.0 g/l

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

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

- South African Airlines First Class on-board listing
- 4* John Platter

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

Aspect: west-north-west

about the harvest:

Grapes were night harvested; picked by hand to retain flavours.

Yield: 6.6 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 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% 4th fill French oak barrels.

Production: 3500 x 6 x 750ml



Rijks Wine Estate

Tulbagh

023 230 1622

www.rijks.co.za