

Rijks Private Cellar Pinotage 2010

This world-class wine has a deep ruby red colour. An orchestra of red berries, cherry and plum aromas are present, while backed by pure Pinotage fruit. These red fruit aromas carry through onto a rich palate supported by a good concentration of tannin and well-integrated oak.

Recommended to be served at 17° C

variety : Pinotage | 100% Pinotage

winery : Rijks Wine Estate

winemaker : Pierre Wahl

wine of origin : Tulbagh

analysis : alc : 14.59 % 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
- Trophy at Michelangelo for best Pinotage
- Trophy at Old Mutual Trophy Wine Show for best Pinotage
- Rated as 1 of the Top 100 wines in SA
- Double Gold at 6 Nations Wine Awards in Australia

ageing : 15 Years after vintage

in the vineyard : 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: 6t/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. Matured for 22 months in 60% French and 40% American oak barrels. A total of 50% new, 30% 2nd fill and 20% 3rd fill barrels were used for ageing.

Production: 2000 x 6 x 750ml



Rijks Wine Estate

Tulbagh

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www.rijks.co.za