

Rijks Pinotage 888 2009

Wine has a dense opaque colour. The nose has perfumed layers of blackcurrant and cherries, supported by whiffs of cinnamon spice and vanilla. 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** : 14.7 % vol **rs** : 2.6 g/l **pH** : 3.55 **ta** : 5.7 g/l

type : Red **wooded**

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

ageing : 15 years after vintage

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

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 at fermentation temperature of 28° C. Skins were gently pressed before fermented dry. MLF took place in barrels, after which it was matured for 20 months in 67% new and 33% 2nd fill French oak barrels. Wine from the 3 most complex and superlative barrels were used to make the 888.

Production: 888 x 750ml



Rijks Wine Estate

Tulbagh

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www.rijks.co.za