

Rijks Private Cellar Pinotage 2019

This deep coloured wine shows intense black cherry, red current and slight notes of cloves on the nose. Beautiful floral tones followed by layers of dark fruits and sweet tobacco. The palate is balanced between a dense core of fruit, bright acidity and fine tannins. The finish is long and pure with delicate wood spice rounding off this exceptional Pinotage.

Recommended to be served at 17° C

variety : Pinotage | 100% Pinotage

winery : Rijks Wine Estate

winemaker : Adriaan Jacobs

wine of origin : Tulbagh

analysis : alc : 14.5 % vol rs : 2.6 g/l pH : 3.45 ta : 5.9 g/l

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

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

ageing : 15 Years after vintage

Full-bodied red wine. Fruit-driven food wine.

in the vineyard : Soil: Low yielding, well drained vertical shale/schist

Yield: 6,4 tons/Ha

Aspect: West-North-West & East

about the harvest: Grapes were night harvested and 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. 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 40% new, 30% 2nd fill and 30% 3rd fill barrels were used for ageing.



Rijks Wine Estate

Tulbagh

023 230 1622

www.rijks.co.za