

Rijks Touch Pinotage 2022

A dense, full-fruited and powerful wine, the bouquet is loaded with ripe, brambly berry and plum aromas that are hit with complementary notes of black pepper and a touch of cocoa powder. The palate is plush and decadent, with superb balance between the supple yet structured tannins, ample acidity and bold black-fruit flavours.

Serving Temperature Recommended to be served at 14°C.

variety : Pinotage | 100% Pinotage

winery : Rijks Wine Estate

winemaker : Adriaan Jacobs

wine of origin : Tulbagh

analysis : **alc** : 14.0 % vol **rs** : 3.8 g/l **pH** : 3.49 **ta** : 6.0 g/l

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

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

ageing : Ageing Potential 8 Years after vintage.

Medium-bodied red wine. Fruit driven.

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

Yield: 6,4 tons/Ha

Aspect: west-north-west

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 pumping the juice over the skins 3 times per day. Skins were gently pressed before fermented dry. MLF took place in barrels. Matured for 20 months in 20% 2nd fill, 40% 3rd fill, and 40% 4th fill French oak barrels.



Rijks Wine Estate

Tulbagh

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www.rijks.co.za