

Rijks Private Cellar Pinotage 2021

This dark red coloured wine has elegant red fruit aromas of cherry, strawberry and cranberry on the nose. These exquisite aromas carry through onto a rich, creamy palate where it lingers for moments after the wine exits the palate. Silky, well-integrated and elegant tannins keep this wine in perfect harmony and balance. One of our most delicate Pinotages in the Private Cellar range to date.

Recommended to be served at 17° C

variety : Pinotage | 100% Pinotage

winery : Rijks Wine Estate

winemaker : Adriaan Jacobs

wine of origin : Tulbagh

analysis : **alc** : 14.0 % vol **rs** : 2.5 g/l **pH** : 3.41 **ta** : 6.0 g/l

type : Red **style** : Dry **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

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www.rijks.co.za