

Rijks Reserve Pinotage 2019

A concentrated and multi-layered wine. Red berry, bramble and black cherry aromas with a slight hint of liquorice. The palate is medium bodied with notes of blackcurrant, plum and darker fruits ending in a long lingering finish. This wine shows the power of the vintage, without compromising on elegance and finesse. Silky, well integrated tannins ensure excellent longevity.

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 : 3.5 ta : 5.7 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

Trellis: 70% raised bush vine and 30% trellised (VSP)

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, after which it was matured for 22 months in 60% new and 40% 2nd fill French oak barrels. This wine was made by blending a strict selection of the finest 20 barrels.



Rijks Wine Estate

Tulbagh

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www.rijks.co.za