

Rijks Private Cellar Pinotage 2022

This deep garnet wine reveals rich, dark fruit aromas of blackberry, plum, and boysenberry on the nose. These bold aromas extend onto a luxurious, velvety palate, lingering briefly after each sip. Supple, well-integrated, and refined tannins ensure this wine's seamless harmony and balance.

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** : 2.9 g/l **pH** : 3.48 **ta** : 6.0 g/l

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

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

ageing : 12 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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