

RIJK'S

Pinotage Private Cellar 2021



Characteristics:

Full bodied red wine. Fruit driven food wine.

Tasting notes:

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.

In The Vineyard:

Soil: Low yielding, well drained vertical shale/schist

Yield: 6,4 tons/Ha

Aspect: West-North-West & East

Harvest:

Grapes were night harvested and picked by hand to retain flavours.

Cellar Practices:

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.

Ageing Potential: 12 Years after vintage.

Serving Temperature: Enjoyed best served at 17°C.

Cultivar	100% Pinotage	Residual Sugar	2.5 g/l
Appellation	Tulbagh, South Africa	Acidity	6.0 g/l
Alcohol	14%	pH	3.41