

# RIJK'S

## Pinotage Reserve 2020



### Characteristics:

Full bodied red wine. Fruit driven food wine.

### Tasting notes:

This deep ruby red coloured Pinotage has a complex nose of red berries, cherry and plum, backed by pure Pinotage fruit. These red fruit aromas carry through onto a rich palate supported by a good concentration of tannin and well-integrated oak, which lends subtle wood spices that compliments the fruit.

### In The Vineyard:

*Soil:* Low yielding, well drained vertical shale/schist

*Yield:* 5 tons/Ha

*Aspect:* west-north-west & east Trellis: 70% raised bush vine and 30% trellised (VSP)

### Harvest:

Grapes were night harvested; 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, 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.

**Ageing Potential:** 15 Years after vintage.

**Serving Temperature:** Recommended to be served at 17°C.

<b>Cultivar</b>	100% Pinotage	<b>Residual Sugar</b>	4.1 g/l
<b>Appellation</b>	Tulbagh, South Africa	<b>Acidity</b>	5.8 g/l
<b>Alcohol</b>	14.5%	<b>pH</b>	3.55