

RIJK'S

Pinotage Touch 2022



Characteristics:

Medium bodied red wine. Fruit driven.

Tasting notes:

A dense, full-fruited and powerful wine, the bouquet is loaded with ripe, brambly berry and plum aromas that are hit with complementary notes of black pepper and a touch of cocoa powder. The palate is plush and decadent, with superb balance between the supple yet structured tannins, ample acidity and bold black-fruit flavours.

In The Vineyard:

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

Yield: 6,4 tons/Ha

Aspect: west-north-west

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 pumping the juice over the skins 3 times per day. Skins were gently pressed before fermented dry. MLF took place in barrels. Matured for 20 months in 20% 2nd fill, 40% 3rd fill, and 40% 4th fill French oak barrels.

Ageing Potential: 8 Years after vintage.

Serving Temperature: Recommended to be served at 14°C.

Cultivar	100% Pinotage	Residual Sugar	3.8 g/L
Appellation	Tulbagh, South Africa	Acidity	6.0 g/L
Alcohol	13%	pH	3.49