

RIJK'S

PINOTAGE 2024



WINE NOTES:

The nose opens up with opulent dark fruits; black plum, ripe mulberry, and dense blackberry compote interwoven with fragrant layers of warm baking spices and a subtle star anise lift.

On the palate, it unfolds with grippy texture and impressive depth, where generous dark-fruit intensity dominates. The well-structured tannins provide grip and definition, beautifully counterbalanced by vibrant acidity and spicy complexity that lingers through the finish.

IN THE VINEYARD:

All harvesting is done at night and by hand to retain freshness and flavours.

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

Yield: 6,4 tons/Ha

Aspect: west-north-west

VINIFICATION:

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 2 times per day. Skins were gently pressed before fermented dry. MLF took place in Stainless Steel tanks. Matured for 20 months in 20% 3rd fill, 40% 4th fill and 40% older French oak barrels.

AGEING POTENTIAL: 8 years after vintage.

SERVING TEMPERATURE: Recommended to be served at 14°C.

CULTIVAR 100% PINOTAGE

APPELLATION TULBAGH

ALCOHOL 13.5%

RESIDUAL SUGAR 3.2 G/L

ACIDITY 5.5 G/L

pH 3.55