

# RIJK'S

## Pinotage Private Cellar 2022



### Characteristics:

Full bodied red wine. Fruit driven food wine.

### Tasting notes:

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.

### 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.

<b>Cultivar</b>	<i>100% Pinotage</i>	<b>Residual Sugar</b>	<i>2.9 g/l</i>
<b>Appellation</b>	<i>Tulbagh, South Africa</i>	<b>Acidity</b>	<i>6.0 g/l</i>
<b>Alcohol</b>	<i>14%</i>	<b>pH</b>	<i>3.48</i>