

RIJK'S

Pinotage Reserve 2021



Characteristics:

Full bodied red wine. Fruit driven food wine.

Tasting notes:

This 2021 Pinotage displays a deep, dark red hue with intense darker red fruit aromas of black cherry, plum, and cranberry, accented by subtle coconut and cinnamon spice on the nose. These rich aromas seamlessly transition to a creamy, full-bodied palate, where they linger elegantly post-sip. Silky, well-integrated tannins ensure perfect harmony and balance, highlighting the wine's refined structure and oak-driven complexity.

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.

Cultivar	100% Pinotage	Residual Sugar	2.5 g/l
Appellation	Tulbagh, South Africa	Acidity	6.0 g/l
Alcohol	14.0%	pH	3.45