

RIJK'S

Pinotage Touch 2023



Characteristics:

Medium bodied red wine. Fruit driven.

Tasting notes:

A rich, fruit-forward, and robust wine, the bouquet brims with lush, blackberry and dark cherry aromas, accented by hints of pepper and a whisper of dark chocolate. The palate is velvety and indulgent, striking a fine balance between smooth, well-defined tannins, vibrant acidity, and intense dark-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	2.6 g/l
Appellation	Tulbagh, South Africa	Acidity	5.8 g/l
Alcohol	14%	pH	3.54