



Private Cellar Pinotage 2013



Characteristics

Elegance, finesse, complexity and concentration of fruit – full bodied

Tasting notes

Rich deep and intense red colour. Complex and vibrant nose of red berries, ripe cherry and plum backed by pure Rijk's Pinotage fruit. These delicious aromas carry through onto a rich, creamy palate with superb concentration of tannin and well-integrated oak with subtle wood spices complimenting the fruit.

In The Vineyard

Soil Low yielding, well drained vertical shale/schist
Aspect west, northwest and east. Trellis and bush vines

Harvest

Grapes were night harvested and picked by hand to retain flavours.
Yield 6.2 tons/ha

Cellar Practices

A 48 hour cold maceration period was given prior to fermentation to extract colour and fruit. During fermentation punch downs were done 3 times a day. Skins were gently pressed before fermenting dry. MLF was in barrel. Matured for 22 months in 60% French and 40% American 300 litre oak barrels. Barrels were 40% new, 40% 2nd fill and 20% 3rd fill for maturing.

Ageing Potential At least 15 years after vintage

Serving Temperature Recommended to be served at 17°C. Decant two hours before drinking.

Cultivar	Pinotage
Region	Coastal Region, Tulbagh
Winemaker	Pierre Wahl
Viticulturist	Neville Dorrington

Residual sugar	2.6 g/l
Acidity	5.9 g/l
pH	3.49
Alcohol	14.6 %