PRIVATE CELLAR

Rijk's Touch Pinotage, Tulbagh 2020

Red | South Africa | Tulbagh | 14.5% | Full-bodied red | Diam 5
100% Pinotage

In a nutshell:

Tulbagh is located north of Stellenbosch and east of Swartland, situated in a natural amphitheatre that is created by three mountain ranges. Rijk's vineyard is owned by the Dorrington family, who began planting their vines in the late 1990s, focusing on Chenin, Pinotage, and Syrah varieties that thrive in their shale soils. The family is committed to mitigating climate change and uses sustainable farming practices, including organic conversion and responsible water use. Additionally, they plant indigenous trees annually and power all their farm buildings with solar energy.

Viticulture:

The selection comes from several organically farmed blocks of raised 10-year-old bush vines with open sprawling canopies. The soil is vertical shale and schist. The soil is vertical shale and schist. Mulch (straw and wood chips) is packed between the rows, and cover crops are planted. This helps retain moisture, moderate soil temperatures, suppress weeds and provide organic matter once broken down.
Classification: Organic
Harvesting Method: Manual

Vinification:

The wine undergoes a 48-hour cold maceration for colour extraction and fruit. During fermentation, manual punch downs happen three times a day. Malolactic fermentation takes place in barrel. The wine then spends 22 months in old French oak barrels, followed by a gentle filtration prior to bottling. Average production is 35,000 bottles.
PH 3.51 | TA 5.6 | RS 2.6 | SO2 36mg/l (Free)

Price:

75cl Bottle £20.00 Case (6 bottles) £119.99
RJ300203

Tasting Notes:

Pinotage is a marmite grape, but, in the hands of those who really understand it, it becomes something magical. At Rijk's the fruit is harvested at night and chilled to extract colour and fruit without huge tannins; aged in two, three and four year old barrels.