Riebeek Pinotage

Riebeek Cellars

South Africa - Western Cape - Coastal Region - Swartland

The color is an attractive bright, ruby red with a purple rim, typical of a young Pinotage. The flavors of this unique South African cultivar are complex and exciting with ripe plum and fruitcake all beautifully integrated and then finished with subtle oak for a lingering aftertaste.

Specification	ons
Appellation	Coastal Region - Swartland
Varietals	100% Pinotage
Vinification	Cold soaked overnight. Inoculated with selected yeast. Fermentation temperature reached 28 degree Celsius and thereafter fermented at 22 degree Celsius. Fermented on skins until enough flavour and colour were extracted for complexity and integration. Wine was matured with 80% French oak staves and 20% American oak staves which is blended with unoaked wine to enhance fresh fruity flavours.
Pairings	Lovely with rare beef, barbequed lamb and casseroles. This versatile lighter style of Pinotage is also a lovely combination with spicy chicken.



Codes, Weights and Measures		
UPC	7 84585 01256 5	
Units/Case	12	
Unit Size	750 mL	
Container	bottle	
scc	1 07 84585 01256 2	
Case Weight	33	
Cases/Pallet	56	
Layers/Pallet	14	
SRP	\$ 13.99 USD 750mL Bottle	

Reviews and News	
2019 Riebeek Pinotage - 89 PTS - Silver Medal - BEST BUY - BTI	
2018 Riebeek Pinotage - 90 PTS - Silver Medal - Decanter WWA	
2016 Riebeek Pinotage - 90 PTS - Silver Medal - Decanter WWA	
2011 Riebeek Pinotage - 87 PTS - WA	