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.



Specifications

Appellation Coastal Region - Swartland

Varietals 100% Pinotage

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.

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

Vinification

Pairings

Units/Case 12
Unit Size 750 mL
Container bottle

SCC 1 07 84585 01256 2

Case Weight 33
Cases/Pallet 56
Layers/Pallet 14

ABV 13.50% 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