



BEYERSKLOOF

Pinotage

The Beyerskloof Pinotage boast with being South-Africa's most popular Pinotage, and it's no wonder. This wine has shown a fruity and enjoyable consistency year after year. Classic Pinotage. A wine made to enjoy, to drink at any occasion.



Wine Name: Beyerskloof Pinotage
Varietal(s): 100% Pinotage
Vintage: 2011
Soil: Hutton, Clovelly and Kroonstad
Trellising: Mainly bush vines

Vintage Notes: Good rainfalls and cool weather during winter ensured good nutrient storage by the vines. The early summer saw mild temperatures with some cool evenings emulating into an even budding period. Above average temperatures during summer and the latter ripening periods made for an early but intensive harvest. The 2011 harvest saw average yields of healthy grapes with good primary fruit aromas and concentration of the young wines. Should be a good vintage for the Cape Red Varietals.

Winemaking: Different systems of skin contact and fermentation in open fermenters, roto tanks and fermentomatics. 4 to 5 days on skins at 25°C. After malolactic fermentation the wine was treated with oak.

Technical Information

Total Acidity: 5.35 g/l
Alcohol: 14%
pH: 3.60
Total SO₂: 73 mg/l
Residual Sugar: 2.14g/l
Age of Vines: 10 - 20 years old.
Colour: Darkish, Burgundian puple

Bouquet: Spicy wood notes against rich plum and berry fruit, with typical restrained 'fynbos' aromatic notes.

Tasting notes: Dry, soft fruit-encased tannins follow spicy/fruit-sweet entry, understated and balanced, medium-bodied with a nice spicy length. Impressive for consistency, given the volume produced of this specific vintage, a wine made to enjoy young.