



# BEYERSKLOOF

## Lagare Cape Vintage

Our Lagare Cape Vintage adds a unique and exciting element to the versatility of Pinotage. A lush, strong and fruity-sweet fortified wine with great flavour and character. A lovely wine to relax with and sip slowly.



**Wine Name:** Beyerskloof Lagare Cape Vintage  
**Varietal(s):** 73% Touriga Nacional; 26% Pinotage & 1% Tinta Barocca  
**Vintage:** **2010**  
**Soil:** Hutton, Kroonstad  
**Trellising:** 5 wire hedge

**Vintage Notes:** Above average rainfall and cold weather during winter ensured a good water intake by the soils for growth season. Early budding of the vines started because of warm conditions during September. The start of summer had a lot of rain as well as strong winds which caused uneven ripening, smaller berries and lower yields. High temperatures during summer made for an early harvest. The 2010 harvest will be remembered for small yields especially on the red cultivar but ensured greater quality.

**Winemaking:** The grapes were harvested by hand and colour extraction was done by stomping for two days by foot in the open air fermenters (Lagare in Portuguese). Fortification was done with pot distilled brandy spirits to obtain good alcohol levels and a subtle sweetness that leave the palette dry. Aged for 14 months in old barrels and bottled un-filtered.

## Technical Information

Total Acidity: 5.6 g/l  
Alcohol: 19.8%  
pH: 3.88  
Total SO<sub>2</sub>: 102 mg/l  
Residual Sugar: 100 g/l  
Age of Vines: 20 - 30 years old.

**Colour:** Pitch black with a Brown/Burgundy rim

**Bouquet:** The obvious spirit alcohol gives way to vibrant plum, dried fruit and spicy aromas on the nose.

**Tasting notes:** Strong upfront fruit with intense and solid core of black fruit, hints of plum pudding and liquorice, good acidity to balance the honeyed sweetness. Unique, not typical port-like, rather exotic.