



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: 2009
Soil: Hutton, Clovelly and Kroonstad
Trellising: Mainly bush vines

Vintage Notes: Sufficient winter rains ensured stress free vineyards until harvest. A cool growing and long ripening season together with smaller berries and crop size resulted in wines with an abundance of colour and fruit. One of the great vintage of the Cape.

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: 5.1 g/l
Alcohol: 14%
pH: 3.71
Total SO₂: 87 mg/l
Residual Sugar: 2.39 g/l
Age of Vines: 10 - 20 years old.
Colour: Dark ruby red.

Bouquet: Bundles of black cherry and plums with a hint of oak.

Tasting notes: Subtle tannins with a well integrated and balanced acidity. A smooth mouth feel adds to the drinkability of the wine. A wine that ends nice and softly which leaves you wanting more. A balanced wine that could be enjoyed now or age in the bottle for a few years longer. It Will go well with most foods, especially pasta's and any venison or poultry dish because of its fruity and easy drinking style.