



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: 2010
Soil: Hutton, Clovelly and Kroonstad
Trellising: Mainly bush vines

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: 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: 5.7 g/l
Alcohol: 14%
pH: 3.65
Total SO₂: 100 mg/l
Residual Sugar: 1.6 g/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.