



# BEYERSKLOOF

## Pinotage Reserve

The Reserve range, and in particular this Pinotage, typifies the quality of the Pinotage grape and our winemaking ability. This premium range wine is representative of the region through its main focus of having more concentrated flavours and a smooth character. A wine for drinking and eating.



**Wine Name:** Beyerskloof Pinotage Reserve  
**Varietal(s):** 100% Pinotage  
**Vintage:** **2010**  
**Soil:** Oakleaf  
**Trellising:** 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:** 5 days in open fermenters where the cap was punched by hand. Fermentation temperature was between 26 - 28°C. After malolactic fermentation in stainless steel the wine is matured in 40% new and 60% second fill French oak barrels for 21 months.

## Technical Information

**Total Acidity:** 6.4 g/l  
**Alcohol:** 14.78%  
**pH:** 3.58  
**Total SO<sub>2</sub>:** 145 mg/l  
**Residual Sugar:** 3.2 g/l  
**Age of Vines:** 15 years old.

**Colour:** Dark core with a ruby red rim.

**Bouquet:** Intense nose with an upfront presence of blackberry and prunes accompanied well with subtle oak aromas, sweet cedar and charred mocha.

**Tasting notes:** Upon entry strong red cherry and prune flavours intergrated seamlessly with sweet mocha aromas from the oak. Complex, well rounded with excellent balance. A long, lingering finish. This wine will pair well with spicy Indian dishes and matured fillet/rump. Enjoy upon release, but will develop and age well for up to 10 years.