



# 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:** 2012  
**Soil:** Oakleaf  
**Trellising:** Bush vines

**Vintage Notes:** Good rainfalls and ideal cold weather conditions during winter ensured good nutrient storage and led to sufficient underground water levels for the growing season. The early growing season with moderate day time temperatures and cool evenings produced even budding. Heatwaves in January put some strain on the vines, however very mild conditions for the rest of the ripening season ensured ideal grape ripening conditions. This mild ripening season resulted in grapes from the 2012 season being picked at a stage of optimal ripeness, resulting in excellent colour and aroma extraction in the wines.

**Winemaking:** 5 days in open fermenters with the cap punched through by hand every two hours. Fermentation temperature was between 25 - 27°C. After malolactic fermentation in stainless steel tanks, the wine matured in 30% new and 70% second fill French oak barrels for 18 months.

## Technical Information

Total Acidity: 6.2 g/l  
Alcohol: 14.62%  
pH: 3.48  
Total SO<sub>2</sub>: 108 mg/l  
Residual Sugar: 2.1 g/l  
Age of Vines: 18 years old.

**Colour:** Intense dark red middle with a ruby red rim.

**Bouquet:** Promising blackberry aromas upfront with lively spicy/sweet cedar oak in the background.

**Tasting notes:** Bundles of dark cherries and sweet fruit upon entry with well integrated sweet cedar oak flavours. A wine with good structure, excellent balance and a long juicy finish. This wine will pair well with any spicy curries or traditional bobboti. Enjoy upon release, but will develop well for up to 10 years.