



# 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:** 2009  
**Soil:** Oakleaf  
**Trellising:** 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 vintages of the Cape.

**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 50% first and 50% 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:** Deep purple core with an vibrant ruby red taint.

**Bouquet:** Enticing upfront presence of blackcurrants, cassis and prunes accompanied by subtle aromas of cedar, spice and charred mocha.

**Tasting notes:** Juicy and voluptuous fruit entry gives way to a delicate balance between acidity and tannin. A long, lingering finish with a sweet berry and well integrated oak aftertaste. This wine will pair very well with any red meat or venison dishes, but shouts out for a nice juicy steak. Can be enjoyed upon release, but will develop and age very well for up to 10 years in the bottle.