



BEYERSKLOOF

Lagare Cape Vintage

Our Lagare Cape Vintage adds a unique and exciting element to the versatility of Pinotage. A lush, strong and fruity-sweet fortified wine with great flavour and character. A lovely wine to relax with and sip slowly.



Wine Name: Beyerskloof Lagare Cape Vintage
Varietal(s): 84% Touriga Nacional, 16% Pinotage
Vintage: 2009
Soil: Hutton, Kroonstad
Trellising: 5 wire hedge

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: These grapes were harvested by hand and colour extraction was done by stomping for two days by foot in the open air fermenters (Lagare in Portuguese). Fortification was done with brandy spirits to obtain good alcohol levels and a subtle sweetness that leave the palette dry. Aged for 12 months in stainless steel tanks and bottled un-filtered.

Technical Information

Total Acidity: 4.5 g/l
Alcohol: 20%
pH: 3.96
Total SO₂: 115 mg/l
Residual Sugar: 101.5 g/l
Age of Vines: 10 - 20 years old.
Colour: Dark midnight purple colour.

Bouquet: Obvious spirit alcohol gives way to touriga's grapey lushness, off-set by pinotage frivolity and spice on the nose.

Tasting notes: A strong, intense and solid core of black fruit, hints of plum pudding and liquorice, good acidity to balance the honeyed sweetness. Unique, not typical port-like, rather exotic.