



BEYERSKLOOF

Chenin • Pinotage

The Beyerskloof Chenin • Pinotage is widely recognized as the “white Pinotage”. Exiting and fruity, this wine showcases the versatility of Pinotage. When blended with Chenin Blanc the result is a unique tasting, easy sipping off white wine.



Wine Name: Beyerskloof Chenin Pinotage
Varietal(s): 80% Chenin Blanc; 20% Pinotage
Vintage: 2011
Soil: Gravel
Trellising: Mainly bush vines

Vintage Notes: Good rainfalls and cool weather during winter ensured good nutrient storage by the vines. The early summer saw mild temperatures with some cool evenings emulating into an even budding period. Above average temperatures during summer and the latter ripening periods made for an early but intensive harvest. The 2011 harvest saw average yields of healthy grapes with good primary fruit aromas and concentration of the young wines. Should be a good vintage for the Cape Red Varietals.

Winemaking: The Pinotage grapes were picked at an early stage to ensure an abundance of sweet red berries aromas. After crushing the grapes the juice was immediately drained and separated from the skins to give the wine its white colour. The juice was fermented for 21 days at 11.5°C. After fermentation a fuller bodied and more structured Chenin Blanc was sourced and blended with the Pinotage.

Technical Information

Total Acidity: 6.4 g/l
Alcohol: 13%
pH: 3.37
Total SO₂: 136 mg/l
Residual Sugar: 1.7 g/l
Age of Vines: 15 - 20 years old.
Colour: A light yellow, grassy colour with a fresh green tint.

Bouquet: This intuitive blend has up front floral and tropical fruit aromas, giving way to delicious pear-drop and strawberry flavours.

Tasting notes: A smooth and exiting entry with a good palate weight and balance. A fresh yet soft acidity ending with a mineral, earthy hint. A lingering strawberry aftertaste that leaves you wanting more. A must with seafood, salads and white meat dishes.