



BEYERSKLOOF

Pinotage

The Beyerskloof Pinotage boast with being South-Africa's most popular Pinotage, and it's no wonder. This wine has shown a fruity and enjoyable consistency year after year. Classic Pinotage. A wine made to enjoy, to drink at any occasion.



Wine Name: Beyerskloof Pinotage
Varietal(s): 100% Pinotage
Vintage: **2012**
Soil: Hutton, Clovelly and Kroonstad
Trellising: Mainly 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 buddin. Heatwaves in January put some strain on the vines, however very mild conditions for the rest of the ripening season esured 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: Different systems of skin contact and fermentation in open fermenters, roto tanks and fermentomatics. 4 to 5 days on skins at 25°C. After malolactic fermentation the wine was treated with oak.

Technical Information

Total Acidity: 5.12 g/l
Alcohol: 13.68%
pH: 3.56
Total SO₂: 83 mg/l
Residual Sugar: 1.82g/l
Age of Vines: 10 - 20 years old.

Colour: Dark Ruby Red Colour

Bouquet: Pure primary fruit aromas with hints of plum and red cherries against mocha and cedar notes.

Tasting notes: Strong plum flavours with velvety tannis. Well structured, yet elegant and soft, medium-bodied with a fresh and superbly balanced finish. Impressive for consistency, given the volume produced of this specific vintage. For a full flavoured experience we recommend drinking young.