



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: 2008
Soil: Oakleaf
Trellising: Bush vines

Vintage Notes: Good rains and cold weather occurred during the winter with early spring following. Early summer saw some moderate temperatures with periods of light showers. January was hot with some rainfalls whilst February was cooler with moderate rainfalls. March and April hosted very hot conditions with little rain.

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 90% first and 10% second fill French oak barrels for 21 months.



Technical Information

Total Acidity: 6.1 g/l
Alcohol: 14.46%
pH: 3.65
Total SO₂: 108 mg/l
Residual Sugar: 1.9 g/l
Age of Vines: 15 years old.
Colour: Ruby red.

Bouquet: Sweet fruit and berries, with a hint of plum. Nice Spice and cedar aromas from the new French oak.

Tasting notes: Full bodied, good complexity and great balance with plum and sweet fruit flavours. Finish is intense with good length and the wine could age for at least 10 years in bottle.