



# 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:** **2011**  
**Soil:** Oakleaf  
**Trellising:** 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:** 5 days in open fermenters with the cap punched through by hand every two hours. Fermentation temperature was between 25 - 27°C. After malolactic fermentation in stainless steel the wine is matured in 30% new and 70% second fill French oak barrels for 21 months.

## Technical Information

**Total Acidity:** 5.7 g/l  
**Alcohol:** 15%  
**pH:** 3.52  
**Total SO<sub>2</sub>:** 124 mg/l  
**Residual Sugar:** 2.2 g/l  
**Age of Vines:** 17 years old.

**Colour:** Dark core with a ruby red rim.

**Bouquet:** Intense upfront dark fruit and prunes on the nose with hints of spicy/sweet cedar aromas in the background.

**Tasting notes:** Bundles of dark cherries and sweet fruit upon entry with well integrated subtle spicy/sweet flavours from the oak. A wine with good structure, excellent balance and a long juicy finish. This wine will pair lovely with lamb cutlets, sweet and sour pork or a spicy Indian curry. Enjoy upon release, but will develop well for up to 10 years.