



BEYERSKLOOF

Pinotage Rosé

Our Pinotage Rosé adds a unique and interesting twist to our range of wines. A fun and elegant wine with fresh berry and floral undertones. Lovely to sip when chilled and a great companion to salads and fish.



Wine Name: Beyerskloof Pinotage Rosé
Varietal(s): 100% Pinotage
Vintage: 2011
Soil: Hutton, Clovelly
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: Pinotage grapes were picked at about 21 balling, lightly crushed and left on the skins for about 6 hours to extract sufficient amounts of colour and structure. The juice was separated from the skins and primary fermentation took place at 12°C for three weeks. After primary fermentation the wine was left on the fine lees for three months and stirred up twice monthly to give the wine a more balanced and elegant mouthfeel.

Technical Information

Total Acidity: 6.7 g/l
Alcohol: 12%
pH: 3.44
Total SO₂: 107 mg/l
Residual Sugar: 1.1 g/l
Age of Vines: 10 - 15 years old.
Colour: Elegant, yet vibrant and inviting salmon pink.

Bouquet: A medley of sweet red berries with an enticing whiff of candy floss.

Tasting notes: Soft entry, succulent, velvety strawberry and raspberry flavours. Balanced and very dry, more serious than one expects with typical pinotage exuberance turned down. Delicious to sip when chilled which adds some additional length.