



# BEYERSKLOOF

## Chenin Blanc • 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 Blanc • Pinotage  
**Varietal(s):** 82% Chenin Blanc; 18% Pinotage  
**Vintage:** **2013**  
**Soil:** Gravel  
**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 cool/moderate day time temperatures and cool evenings produced even budding. A mild December/January provided ideal ripening conditions for the first Pinotage grapes, however heavy rains in early February resulted in difficult harvesting conditions. Mild temperatures had a positive effect on the cultivars picked later in March which resulted in grapes harvested at optimal ripeness, producing good colour and aroma extraction.

**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: 5.9 g/l  
Alcohol: 13.5%  
pH: 3.32  
Total SO<sub>2</sub>: 106 mg/l  
Residual Sugar: 1.8 g/l  
Age of Vines: 11 - 17 years old.

**Colour:** A light colour with a fresh green and golden tint.

**Bouquet:** Inviting, complex pear-drop and tropical primary fruit aromas giving way to notes of bell peppers and a hint of tobacco leaves.

**Tasting notes:** Elegant, crisp entrance. Refreshingly dry and perfectly balanced. Good primary fruit giving way to hints of mineral, earthy and somewhat peppery tones. A long lingering finish with resonating fruit, acidity and mineral aftertaste. Enjoyable as a crisp summer drink on its own or a perfect companion to light summer dishes and seafood.