



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: 2013
Soil: Hutton, Clovelly
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: 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: 6.5 g/l
Alcohol: 13%
pH: 3.29
Total SO₂: 82 mg/l
Residual Sugar: 1.35 g/l
Age of Vines: 11 - 17 years old.

Colour: A coral pink core with elegant salmon pink and orange peel rim.

Bouquet: Abundance of sweet red cherries, candyfloss and ripe strawberry aromas.

Tasting notes: Clean and crisp entrance, refreshingly dry with good acidity. A medium bodied Rosé that is layered with sweet red berries. Hints of buttery, creamy notes add complexity to this serious and delightful Rosé, finishing of with a lingering aftertaste of red cherries and sweet strawberries.