



BEYERSKLOOF

Pinotage

The Beyerskloof Pinotage boast with being South-Africa's most popular Pinotage, and it's no wonder. This wine has shown a fruity and enjoyable consistency year after year. Classic Pinotage. A wine made to enjoy, to drink at any occasion.



Wine Name: Beyerskloof Pinotage
Varietal(s): 100% Pinotage
Vintage: **2013**
Soil: Hutton, Clovelly and Kroonstad
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: Different systems of skin contact and fermentation in open fermenters, roto tanks and fermentomatics. 4 to 5 days on skins at 25°C. After malolactic fermentation the wine was treated with oak.

Technical Information

Total Acidity: 5.09 g/l
Alcohol: 14.28%
pH: 3.57
Total SO₂: 80 mg/l
Residual Sugar: 2.2g/l
Age of Vines: 10 - 20 years old.

Colour: Dark Ruby Red Colour

Bouquet: Primary fruit aromas lead to an abundance of plum and black cherries against mocha, cedar & sweet spicy notes.

Tasting notes: Strong plum flavours with velvety tannis. Well structured, yet elegant and soft, medium-bodied with a fresh and superbly balanced finish. Impressive for consistency, given the volume produced of this specific vintage. For a full flavoured experience we recommend drinking young.