



BEYERSKLOOF

Pinotage Dry Rosé 2015

Our Pinotage Dry 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 Dry Rosé
Varietal(s): 100% Pinotage
Vintage: 2015
Soil: Hutton and 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. 2015 was one of the earliest vintage in decades. Warm weather in August resulted in early bud break, after which a warm dry summer kept the vineyard growth under control and accelerated ripening by 10 – 14 days. The dry season resulted in one of the healthiest vintage in years with no losses due to diseases and rot at Beyerskloof. This is one of the best Vintage for Stellenbosch and Beyerskloof in decades, so look out for 2015 wines in 2 years' time!

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 wine lees for three months and stirred up twice monthly to give the wine a more balanced and elegant mouthfeel.



Technical Information

Total Acidity: 5.53 g/l
Alcohol: 13.00%
pH: 3.30
Total SO₂: 120 mg/l
Residual Sugar: 4.68 g/l
Age of Vines: 12 - 18 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 off with a lingering aftertaste of red cherries and sweet strawberries.