



BEYERSKLOOF

Traildust 2016

"Traildust is thicker than blood" – Louis L'Amour

This wine is an acknowledgement of every person who has been involved in the Pinotage journey, from vineyard to glass. L'Amour describes the Traildust created on the roads travelled and relationships formed as lifelong companions, perhaps closer than family. These friendships share a mutual respect for Pinotage, as well as the people involved in its creation and those who strive to grow his cultivar. This Cape Blend is a tribute to the legacy of Pinotage by uniting this unique South African cultivar with its heritage, Pinot noir and Cinsaut.

Wine Name: Beyerskloof Traildust
Varietal(s): 32% Pinotage; 35% Cinsaut and 33% Pinot noir
Vintage: 2016
Soil: Klapmuts and Wasbank
Trellising: Pinotage and Cinsaut bush vines — Pinot noir on 5 wire hedge.

Vintage Notes: This was the driest winter, spring and summer since the start of the farm in 1988. We had half of our yearly rainfall which meant that we had to irrigate all our Vineyards for at least 48 hours. 2016 was once again an early vintage. Warm/dry 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 driest season in Beyerskloof history resulted in a healthy vintage, but very uneven ripening for the later cultivars due to the lack of water. Early cultivars like the Pinot Noir and Pinotage looks very good and due to sorting system demos we could salvage some good Cab's and Merlot!

Winemaking: 4 days on the skins at 24°C in open fermenters, Punch downs were done every 2 hours during fermentation. After malolactic fermentation the wine aged in third fill French oak barrels for 12-14 months.

Technical Information

Total Acidity: 5.7 g/l
Alcohol: 14.64%3.45
pH: 3.42 mg/l
Total SO₂: 130 mg/l
Residual Sugar: 2.4 g/l
Age of Vines: 15 – 20 years old

Colour: Ruby red.

Bouquet: Abundance of red fruit and cherries aromas combines well with hints of sweet oak.

Tasting notes: Red cherry and sweet fruit flavour leads to a juicy middle with soft, well rounded tannins. Elegant, balanced with a pleasant after taste. Serve with duck and lamb.

