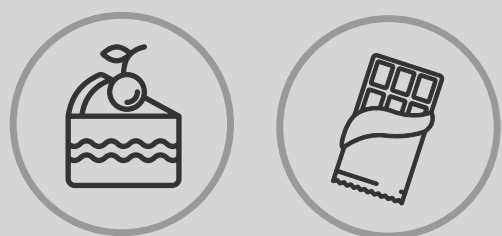


Lagare Cape Vintage 2022

The Beyerskloof Lagare Cape Vintage demonstrates a unique facet of the versatility of Pinotage in this ruby Port-styled wine. This Pinotage Cape Vintage shows an array of rich, caramelised characteristics balanced by spice & black fruit aromas. A lovely wine to relax with and sip slowly.

TASTING NOTES

Strong upfront fruit with intense and a solid core of black fruit, hints of plum pudding and liquorice. Good acidity and balance with a lasting after taste. Unique, not typical port-like, rather exotic. Pairs well with a dark chocolate pudding or blue cheese.



VINTAGE NOTES

We had ideal winter conditions that supplemented water reserves and contributed to even growth, which provided an excellent foundation for the 2022 crop. Following a cool run-up to the season, sudden heat peaks in December and January resulted in sunburn damage on certain vineyard blocks. At the same time, we experienced unexpected rainfall, which led to high disease pressure that caused challenges in minimising the effects of powdery and downy mildew. As temperatures remained moderate throughout the rest of the season, the grapes took their time to reach optimum ripeness, and the start of harvest was delayed by 10-14 days. The 2022 crop was larger than 2021 due to ideal winter conditions. Judging by the quality of the wines that are currently in the cellar, we anticipate another classic Stellenbosch vintage.

WINEMAKING

The grapes were harvested by hand and colour extraction was done by stomping for 3 days by foot in the open-air fermenters (Lagare in Portuguese). Fortification was done with pot distilled Pinotage brandy spirits added on the skins at 10.5 brix to obtain good alcohol levels and a subtle sweetness that leaves the palate dry. Age for 14 months in old barrels and stainless steel tanks and bottled unfiltered.

W.O. STELLENBOSCH

AROMAS

The obvious spirit alcohol gives way to vibrant plum and black cherry aromas on the nose.



COLOUR



Deep dark colour.



TECHNICAL INFORMATION

VARIETAL(S) 100% Pinotage	AGE OF VINES 22 years old	RESIDUAL SUGAR 72 g/l	SOIL Hutton and Kroonstad
TRELLISING 5 wire hedge	ALCOHOL 19%	TOTAL SO2 110 mg/l	pH 3.67
		TOTAL ACIDITY 4.58 g/l	