

Beyerskloof Pinotage Reserve 2007

A full bodied Pinotage with a deep purple colour. The perfumed berry and plum flavours are well balanced with complex aromas from new French oak, hints of fynbos. A wine with powerfull yet elegant tannins and a very subtle yet well structured acidity. A long, lingering finish.

A must with venison and game and especially red meats.

variety : Pinotage | 100% Pinotage

winery : Beyerskloof

winemaker : Beyers Truter

wine of origin : Stellenbosch

analysis : alc : 14.50 % vol rs : 2.00 g/l pH : 3.75 ta : 5.40 g/l va : 0.61 g/l so2 : 105 mg/l fso2 : 55 mg/l

type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**

pack : Bottle **closure :** Cork

ageing : A wine that could last in the bottle for at least another 8 - 10 years.

in the vineyard : Climate: Temperatures during the winter were mild. During the early growth season cool temperatures with good rains in October, November and December were experienced. Nearly no rain fell while cool conditions prevailed during the beginning of the month. During the latter stages of the month hot to extremely hot conditions were experienced. Temperatures in February and March were cool to normal with an above average rainfall. The season can therefore be summarized as cool with average to above average rainfall in the growth season and maturing period, with a heat-wave during the latter part of January.

Soil: Oakleaf

Trellising: Bush Vines

Age of Vines: 20 - 30 years old

Yield: 6.2 Tons/ha

in the cellar : 5 days in open fermenters where the cap was punched by hand. Fermentation temperature was between 26° - 28°C. After malolactic fermentation in stainless steel the wine is matured in 70% first and 30% second fill in French oak barrels for 18 months.



Beyerskloof

Stellenbosch

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