

Beyerskloof Pinotage Rosé Brut 2008

A remarkable pale grape-pink colour this wine is a proper blanc de noir. A rush of foam, tiny bubbles, consistent from the bottom - sustained even as the wine warms up. On the nose it has the faintest whiff of floral pinotage, undertones of cool strawberry and cinnamon-apple. Taste wise it has a fresh crisp entry, apple-like acidic tang. Fresh fruitiness on the tongue, more not-quite-ripe strawberry, a whiff of cherry with a slight spicy twist at the tail. Light and easy.

This is a wine to be drunk at any time and any food!

variety : Pinotage | 100% Pinotage

winery : Beyerskloof

winemaker : Beyers Truter

wine of origin : Stellenbosch

analysis : **alc** : 11.50 % vol **rs** : 3.40 g/l **pH** : 3.25 **ta** : 9.30 g/l **va** : 0.32 g/l **so2** : 96 mg/l **fso2** : 43 mg/l

type : Rose **style** : Dry **body** : Soft **taste** : Fruity

pack : Bottle **closure** : Cork

in the vineyard : Climate: Good rains and cold weather occurred during the winter with early spring following. Early summer saw some moderate temperatures with periods of light showers. January was hot with some rainfalls whilst February was cooler with moderate rainfalls. March and April hosted very hot conditions with little rain.

Soil: Hutton, Clovelly

Trellising: Bush Vines

Age Vines: 10 - 20 years old

about the harvest: Yield: 8.1t/ha

in the cellar : The juice was separated from the skins for duration of 12 hours to extract sufficient amounts of colour and structure where after primary fermentation took place at 12° C for almost two weeks. After crushing, the grapes go through a press all the juice as well as free run juice is pressed at 0.5 bar, to produce a base wine. After an additional three months on the lees the wine undergoes a second fermentation in a tank. After the second fermentation the wine stays on lees for another 2 - 3 months whereafter it is bottled.



Beyerskloof

Stellenbosch

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