

Beyerskloof Chenin/Pinotage 2008

The wine has fresh fruit flavours from the Pinotage and floral flavours from the Chenin Blanc, that ensures a fresh mouthfeel with a good acidity. An ideal drink in the summer and best served chilled.

variety : Chenin Blanc | 85% Chenin Blanc, 15% Pinotage

winery : Beyerskloof

winemaker : Beyers Truter

wine of origin : Stellenbosch

analysis : **alc** : 12 % vol **rs** : 1.3 g/l **pH** : 3.49 **ta** : 6.1 g/l **va** : 0.24 g/l **so2** : 112 mg/l **fso2** : 50 mg/l

type : White **style** : Dry **body** : Light **taste** : Fruity

pack : Bottle **closure** : Screwcap

ageing : 2 - 3 Years

in the cellar : The Pinotage juice was taken of the skins directly after the punching of the cap, which gave it a white colour. The juice fermented for 15 - 17 days at 14° Celsius. After Fermentation the Pinotage was blended with the Chenin Blanc.



Beyerskloof

Stellenbosch

021 865 2135

www.beyerskloof.co.za