

Beyerskloof Chenin/Pinotage 2009

The wine has fresh tropical fruit and strawberry flavours from the Pinotage and a whiff of floral and earthy flavours from the Chenin Blanc. A crisp, clean entry with a fresh mouth feel and a good acidity to ensure a well rounded finish. An ideal drink for the summer and best served chilled.

variety : Chenin Blanc | 75% Chenin Blanc, 25% Pinotage

winery : Beyerskloof

winemaker : Beyers Truter

wine of origin : Stellenbosch

analysis : alc : 12.5 % vol rs : 1.10 g/l pH : 3.28 ta : 7.2 g/l va : 0.34 g/l so2 : 136 mg/l fso2 : 41 mg/l

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

pack : Bottle **closure :** Screwcap

about the harvest: The Pinotage grapes were picked at an early stage of ripeness to ensure an abundance of sweet red berries.

in the cellar : After crushing the grapes the free run juice was drained and separated from the skins to give the wines a white colour. The juice is fermented for 15 - 17 days at 14° C. After fermentation the Chenin Blanc was blended with the Pinotage.



Beyerskloof

Stellenbosch

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