

## Beyerskloof Pinotage Rosé 2010

Enchanting, bright salmon pink - what this kind of wine should be, of course. On the nose a mediterranean berry/floral note, with a whiff of salt and lime. Soft entry, succulent, velvety strawberry and raspberry flavours. Soft and very dry, more serious than one expects with typical Pinotage exuberance turned down. Delicious to sip when chilled which adds some additional length.

**variety** : Pinotage | 100% Pinotage

**winery** : Beyerskloof

**winemaker** : Beyers Truter

**wine of origin** : Stellenbosch

**analysis** : **alc** : 12.5 % vol **rs** : 1.41 g/l **pH** : 3.45 **ta** : 6.47 g/l **va** : 0.48 g/l **so2** : 103 mg/l **fso2** : 42 mg/l

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

**pack** : Bottle **closure** : Screwcap

**in the vineyard** : Climate: Above average rainfall and cold weather during winter ensured a good water intake by the soils for growth season. Early budding of the vines started because of warm conditions during September. The start of summer had a lot of rain as well as strong winds which caused uneven ripening, smaller berries and lower yields. High temperatures during summer made for an early harvest. The 2010 harvest will be remembered for small yields especially on the red cultivar but ensured greater quality.

Soil: Hutton, Clovelly

Trellising: Mainly bush vines

Age of Vines: 10 - 15 years old

Yield: 6.5 Tons/ha

**in the cellar** : After crushing the grapes they were left on the skins for duration of 6 hours to extract sufficient amounts of colour and structure. The juice was separated from the skins and primary fermentation took place at 12°C for almost two weeks.



**Beyerskloof**

Stellenbosch

021 865 2135

[www.beyerskloof.co.za](http://www.beyerskloof.co.za)