

Beyerskloof Pinotage 2010

Darkish Burgundian purple. Spicy wood notes against rich plum and berry fruit, with typical restrained 'fynbos' aromatic notes. Dry, soft fruit-encased tannins follow spicy/fruit-sweet entry, understated and balanced, medium-bodied with a nice spicy length. Impressive for consistency, given the volume produced of this specific vintage, a wine made to drink young.

Ideal with venison, red meat, curries and spicy foods.

variety : Pinotage | 100% Pinotage

winery : Beyerskloof

winemaker : Beyers Truter

wine of origin : Stellenbosch

analysis : alc : 14.0 % vol rs : 1.6 g/l pH : 3.65 ta : 5.7 g/l va : 0.57 g/l so2 : 100 mg/l fso2 : 34 mg/l

type : Red **style :** Dry **body :** Medium **taste :** Fruity

pack : Bottle **closure :** Screwcap

ageing : Given the volumes produced of this specific vintage, a wine made to drink young.

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.

Soil: Hutton, Clovelly Kroonstad

Trellising: Mainly Bush Vines

Age of Vines: 10 - 20 years old

about the harvest: Harvested early in summer because of the high temperatures. The 2010 harvest will be remembered for small yields especially on the red cultivar but ensured greater quality.

Yield: 8.3t/ha

in the cellar : Different systems of skin contact and fermentation in open fermenters, roto tanks and fermentomatics. 4 - 5 days on skins at 25°C. After malolactic fermentation the wine was treated with oak.



Beyerskloof

Stellenbosch

021 865 2135

www.beyerskloof.co.za