

Beyerskloof Pinotage Reserve 2008

A full bodied Pinotage with a deep purple colour. The dark berry and plum flavours are well balanced with complex aromas from new French Oak. A wine with a long finish.

The wine will go well with spicy food and red meat.

variety : Pinotage | 100% Pinotage

winery : Beyerskloof

winemaker : Beyers Truter

wine of origin : Stellenbosch

analysis : **alc** : 14.5 % vol **rs** : 1.9 g/l **pH** : 3.65 **ta** : 6.1 g/l **va** : 0.72 g/l **so2** : 108 mg/l **fso2** : 27 mg/l

type : Red **style** : Dry **body** : Full **taste** : Fruity **wooded**

pack : Bottle **closure** : Cork

ageing : Could last in the bottle for 10 years and more.

in the cellar : 5 days in open fermenters where the cap was punched by hand. Fermentation temperature was between 26° - 28° C. After malolactic fermentation in stainless steel the wine is matured in 70% first and 30% second fill in French oak barrels for 18 months.



Beyerskloof

Stellenbosch

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