

Beyerskloof Chenin/Pinotage 2010

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.

This wine has a good fruit character and freshness and will match well with Asian style dishes with chicken and fish.

variety : Chenin Blanc | 80% Chenin Blanc, 20% Pinotage

winery : Beyerskloof

winemaker : Beyers Truter

wine of origin : Stellenbosch

analysis : **alc** : 13 % vol **rs** : 1.81 g/l **pH** : 3.31 **ta** : 6.21 g/l **va** : 0.62 g/l **so2** : 108 mg/l **fso2** : 38 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

021 865 2135

www.beyerskloof.co.za
