

Beyerskloof Chenin/Pinotage 2011

A light yellow, grassy colour with a fresh green tint. This intuitive blend has up front floral and tropical fruit aromas, giving way to delicious pear-drop and strawberry flavours. A smooth and exiting entry with a good palate weight and balance. A fresh yet soft acidity ending with a mineral, earthy hint. A lingering strawberry aftertaste that leaves you wanting more.

This wine has a good fruit character and freshness and will match well with Asian style dishes with chicken and fish. A must with seafood, salads and white meat dishes.

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

winery : Beyerskloof

winemaker : Beyers Truter

wine of origin : Stellenbosch

analysis : alc : 13.0 % vol rs : 1.7 g/l pH : 3.37 ta : 6.4 g/l so2 : 136 mg/l

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

pack : Bottle **closure** : Screwcap

in the vineyard : Good rainfalls and cool weather during winter ensured good nutrient storage by the vines. The early summer saw mild temperatures with some cool evenings emulating into an even budding period. Above average temperatures during summer and the latter ripening periods made for an early but intensive harvest. The 2011 harvest saw average yields of healthy grapes with good primary fruit aromas and concentration of the young wines.

Soil: Gravel

Trellising: Mainly bush vines.

Age of Vines: 15 - 20 years old

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



Beyerskloof

Stellenbosch

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