

Beyerskloof Lagare 2010

Colour: Pitch black with a Brown/Burgundy rim

Bouquet: The obvious spirit alcohol gives way to vibrant plum, dried fruit and spicy aromas on the nose.

Tasting Notes: Strong upfront fruit with intense and solid core of black fruit, hints of plum pudding and liquorice, good acidity to balance the honeyed sweetness. Unique, not typical port-like, rather exotic.

variety : Touriga Nacional | 73% Touriga Nacional, 26% Pinotage, 1% Tinta Barocca

winery : Beyerskloof

winemaker : Anri Truter

wine of origin : Stellenbosch

analysis : **alc** : 20.0 % vol **rs** : 100 g/l **pH** : 3.88 **ta** : 5.6 g/l **so2** : 102 mg/l

type : Dessert **style** : Sweet **body** : Full **taste** : Fruity **wooded**

pack : Bottle **size** : 500ml **closure** : Cork

in the vineyard : Soil: Hutton, Kroonstad

Trellising: 5 wire hedge

Age of vines: Between 20 and 30 years

about the harvest: 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.



Beyerskloof

Stellenbosch

021 865 2135

www.beyerskloof.co.za