

Beyerskloof Chenin Blanc / Pinotage 2012

Colour: A light golden, grassy colour with a fresh green tint.

Bouquet: Inviting, complex pear-drop and tropical primary fruit aromas giving way to notes of bell peppers and a hint of tobacco leaves.

Tasting Notes: Elegant, crisp entrance. Refreshingly dry and perfectly balanced. Good primary fruit giving way to hints of mineral, earthy and somewhat peppery tones. A long lingering finish with resonating fruit, acidity and mineral aftertaste. Enjoyable as a crisp summer drink on its own or a perfect companion to light summer dishes and seafood.

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 | 82% Chenin Blanc, 18% Pinotage

winery : Beyerskloof

winemaker : Travis Langley

wine of origin : Stellenbosch

analysis : alc : 12.5 % vol rs : 2.2 g/l pH : 3.38 ta : 6.5 g/l so2 : 98 mg/l

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

pack : Bottle **size** : 750ml **closure** : Screwcap

in the vineyard : Soil: Gravel

Trellising: Mainly bush vines.

Age of Vines: 15 - 20 years old

about the harvest: Good rainfalls and ideal cold weather conditions during winter ensured good nutrient storage and led to sufficient underground water levels for the growing season. The early growing season with moderate day time temperatures and cool evenings produced even buddin. Heatwaves in January put some strain on the vines, however very mild conditions for the rest of the ripening season ensured ideal grape ripening conditions. This mild ripening season resulted in grapes from the 2012 season being picked at a stage of optimal ripeness, resulting in excellent colour and aroma extraction in the wines.



Beyerskloof

Stellenbosch

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