

Beyerskloof Pinotage Reserve 2011

Colour: Dark core with a ruby red rim.

Bouquet: Intense upfront dark fruit and prunes on the nose with hints of spicy/sweet cedar aromas in the background.

Bundles of dark cherries and sweet fruit upon entry with well integrated subtle spicy/sweet flavours from the oak. A wine with good structure, excellent balance and a long juicy finish. This wine will pair lovely with lamb cutlets, sweet and sour pork or a spicy Indian curry. Enjoy upon release, but will develop well for up to 10 years.

The Reserve range, and in particular this Pinotage, typifies the quality of the Pinotage grape and our winemaking ability. This premium range wine is representative of the region through its main focus of having more concentrated flavours and a smooth character. A wine for drinking and eating.

variety : Pinotage | 100% Pinotage

winery : Beyerskloof

winemaker : Anri Truter

wine of origin : Stellenbosch

analysis : alc : 15.0 % vol rs : 2.2 g/l pH : 3.52 ta : 5.7 g/l so2 : 124 mg/l

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

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

2024 Absa Vintage Pinotage Awards of Excellence - Winner

2013 Michelangelo Awards - Gold

ageing : Can be enjoyed upon release, but will develop and age very well for up to 10 years in the bottle.

in the vineyard : Soil: Oakleaf

Trellising: Bush Vines

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. Should be a good vintage for the Cape Red Varietals.

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.

in the cellar : 5 days in open fermenters with the cap punched through by hand every two hours. Fermentation temperature was between 25° - 27° C. After malolactic fermentation in stainless steel the wine is matured in 30% new and 70% second fill French oak barrels for 21 months.



Beyerskloof

Stellenbosch

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