

## Beyerskloof Pinotage 2013

Colour: Dark Ruby Red Colour

Bouquet: Pure primary fruit aromas with hints of plum and red cherries against mocha and cedar notes.

Tasting Notes: Strong plum flavours with velvety tannis. Well structured, yet elegant and soft, medium-bodied with a fresh and superbly balanced finish. Impressive for consistency, given the volume produced of this specific vintage.

A great companion to meat and pasta dishes.

**variety :** Pinotage | 100% Pinotage

**winery :** Beyerskloof

**winemaker :** Travis Langley

**wine of origin :** Western Cape

**analysis :** alc : 14.28 % vol    rs : 2.2 g/l    pH : 3.57    ta : 5.09 g/l

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

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

2024 Absa Vintage Pinotage Awards of Excellence - Winner

**ageing :** For a full flavoured experience we recommend drinking young.

**in the vineyard :**

Soil: Hutton, Clovelly and Kroonstad

Trellising: Mainly bush vines

Age of vines: 10 - 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 cool/moderate day time temperatures and cool evenings produced even budding. A mild December/January provided ideal ripening conditions for the first Pinotage grapes, however heavy rains in early February resulted in difficult harvesting conditions. Mild temperatures had a positive effect on the cultivars picked later in March which resulted in grapes harvested at optimal ripeness, producing good colour and aroma extraction.

**in the cellar :** Different systems of skin contact and fermentation in open fermenters, roto tanks and fermentomatics. 4 - 5 days on the skin at 25° C. After malolactic fermentation the wine was treated with oak.



**Beyerskloof**

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