

## Beaumont Pinotage 2013

A perfect example of elegance and finesse in Pinotage. Red berries, plums and cherries on the nose, followed by a palate of excellent balance, structure and a lovely dry finish.

Matches very well with bobotie, game and curries, spare ribs and pepper steak, or try snoek and grape jam.

**variety** : Pinotage | 100% Pinotage

**winery** : Beaumont Wines

**winemaker** : Sebastian Beaumont and Marelise van Rensburg

**wine of origin** : Bot River

**analysis** : **alc** : 13.34 % vol **rs** : 1.5 g/l **pH** : 3.55 **ta** : 5.8 g/l

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

**pack** : Bottle **size** : 0 **closure** : Cork

**ageing** : 8 - 10years

**in the vineyard** : Pinotage was the very first wine made at Beaumont wines and 20 years later we are still passionate Pinotage producers! 80% of the fruit comes from our 40 year old vines providing dryness and structure while the younger portion provides lovely vibrant fruit. Our style reflects the cooler climate of the Bot River region. Harvested between early February and late March the grapes are then crushed into open concrete fermenters. Punched down 3-4 times per day until end of ferment, then pressed and taken to barrels for 14 months. Fresh red berry fruit with a deliciously drinkable medium body and well integrated tannins.

Cultivar: Pinotage

Vineyard age: Old vines - 40 years, young vines - 19 years

Yield: Old vines - 4-5 tons/ha. Young vines - 6 tons/ha

**about the harvest**: Harvested between early February and late March.

Yield: Old vines: 4 - 5 tons/ha.

Young vines: 6 tons/ha

Balling at Harvest 24° - 25.5 Balling

**in the cellar** : Grapes were harvested and crushed directly into concrete tanks, followed by an immediate inoculation for a clean fermentation. Controlled temperatures allow for an optimum extraction period. Regular punch downs were done to assure good colour and tannin structure.

Maturation: 18 months in 100% French oak. 35% new oak.

