

## Beyerskloof Chenin Blanc / Pinotage 2015

Elegant, crisp entrance. Refreshingly dry and perfectly balanced. Good primary fruit giving way to hints of mineral, earthy and mixed tropical fruits. 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.

**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** : 0   **closure** : Screwcap

The Beyerskloof Chenin Blanc ° Pinotage is widely recognized as the “white Pinotage”. Exciting and fruity, this wine showcases the versatility of Pinotage. When blended with Chenin Blanc the result is a unique tasting, refreshing white wine.

**in the vineyard** : Soil: Gravel  
Trellising: Mainly bush vines.

**about the harvest**: Plenty of rain and sufficient cold units during the winter ensured good nutrient and underground water levels for the growing season. This resulted in very even budding. As a result of some late cold fronts during August, followed by cool and wet weather during the early growing season, initial growth was slow. This cold spell was followed by ideal growing climate and a mild December/January provided ideal ripening conditions for the first Pinotage grapes. Although some rain fell during early January, the month of February saw dry and hot conditions speeding up the ripening process. A cooler March ensured ideal ripeness of the later varieties. Overall, although this season could be characterised as one of the wettest in years, it resulted in a vintage that produced a good crops size with exceptional quality grapes in the Stellenbosch area.

**in the cellar** : The Pinotage grapes were picked at an early stage to ensure an abundance of sweet red berries aromas. After crushing the grapes the juice was immediately drained and separated from the skins to give the wine its white colour. The juice was fermented for 21 days at 11.5°C. After fermentation a fuller bodied and more structured Chenin Blanc was sourced and blended with the Pinotage.



### Beyerskloof

Stellenbosch

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