

## Beyerskloof Pinotage Rosé 2015

Colour: A coral pink core with elegant salmon pink and orange peel rim. Bouquet: Abundance of sweet red cherries, candyfloss and ripe strawberry aromas. Tasting notes: Clean and crisp entrance, refreshingly dry with good acidity. A medium bodied Rosé that is layered with sweet red berries. Hints of buttery, creamy notes add complexity to this serious and delightful Rosé, finishing of with a lingering aftertaste of red cherries and sweet strawberries.

Lovely to sip when chilled and a great companion to salads and fish.

**variety** : Pinotage | 100% Pinotage

**winery** : Beyerskloof

**winemaker** : Anri Truter

**wine of origin** : Stellenbosch

**analysis** : alc : 13.0 % vol rs : 4.68 g/l pH : 3.30 ta : 6.5 g/l so2 : 98 mg/l

**type** : Rose **style** : Dry **body** : Light **taste** : Fruity **wooded**

**pack** : Bottle **size** : 0 **closure** : Screwcap

**in the vineyard** : Soil: Hutton, Clovelly

Trellising: Mainly bush vines

Age of Vines: 12-18 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** : Pinotage grapes were picked at about 21 balling, lightly crushed and left on the skins for about 6 hours to extract sufficient amounts of colour and structure. The juice was separated from the skins and primary fermentation took place at 12°C for three weeks. After primary fermentation the wine was left on the fine lees for three months and stirred up twice monthly to give the wine a more balanced and elegant mouthfeel.



**Beyerskloof**

Stellenbosch

021 865 2135

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