

## Beyerskloof Pinotage 2015

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Colour: Dark Ruby Red Colour

Bouquet: Primary fruit aromas lead to an abundance of plum and black cherries against mocha, cedar & sweet spicy notes.

Tasting notes: Strong plum flavours with velvety tannins. 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. For a full flavoured experience we recommend drinking young.

pA great companion to meat and pasta dishes./p

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**variety :** Pinotage | 100% Pinotage

**winery :** Beyerskloof

**winemaker :** Anri Truter

**wine of origin :** Western Cape

**analysis :** alc : 14.33 % vol   rs : 2.1 g/l   pH : 3.61   ta : 5.5 g/l

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

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

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**ageing :** pFor a full flavoured experience we recommend drinking young./p

The Beyerskloof Pinotage boast with being South-Africa's most popular Pinotage, and it's no wonder. This wine has shown a fruity and enjoyable consistency year after year. Classic Pinotage. A wine made to enjoy, to drink at any occasion.

### **in the vineyard :**

Soil: Hutton, Clovelly and Kroonstad

Trellising: Mainly bush vines

### **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. 2015 was one of the earliest vintage in decades. Warm weather in August resulted in early bud break, after which a warm dry summer kept the vineyard growth under control and accelerated ripening by 10 – 14 days. The dry season resulted in one of the healthiest vintage in years with no losses due to diseases and rot at Beyerskloof. This is one of the best Vintage for Stellenbosch and Beyerskloof in decades, so look out for 2015 wines in 2 years' time!

### **in the cellar :**

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



## **Beyerskloof**

Stellenbosch

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