

Beyerskloof Pinotage Reserve 2014

Colour: Intense dark red middle with a ruby red rim.

Bouquet: Promising prune and blackberry aromas upfront with lively spicy/sweet cedar oak in the background.

Tasting notes: Bundles of blackberry and prune flavours upon entry which combine well with the cedar oak aromas from Barrel maturation . A wine with good structure, excellent balance and a long juicy finish. This wine will pair well with any spicy curries or traditional Bobotie(SA curry) . Enjoy upon release, but will develop well for up to 10 years.

The Reserve range, and in particular this Pinotage, typifies the quality of the Pinotage grape and our winemaking ability. This premium range wine is representative of the region through its main focus of having more concentrated flavours and a smooth character. A wine for drinking and eating.

variety : Pinotage | 100% Pinotage

winery : Beyerskloof

winemaker : Anri Truter

wine of origin : Stellenbosch

analysis : alc : 14.38 % vol rs : 2.8 g/l pH : 3.50 ta : 5.9 g/l so2 : 112 mg/l

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

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

2025 Absa Vintage Pinotage Awards of Excellence - Winner

2024 10-Year-Old Wine Report - 86 Points

2013 Michelangelo Awards - Gold

ageing :

Can be enjoyed upon release, but will develop and age very well for up to 10 years in the bottle.

in the vineyard :

Soil: Oakleaf

Trellising: 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. 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 :

5 days in open fermenters with the cap punched through by hand every two hours. Fermentation temperature was between 25 – 27°C. After malolactic fermentation in stainless steel tanks, the wine matured in 30% new and 70% second fill French oak barrels for 16 months.



Beyerskloof

Stellenbosch

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