

## Beyerskloof Chenin Blanc / Pinotage 2016

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.

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**variety** : Chenin Blanc | 70% Chenin Blanc, 30% Pinotage

**winery** : Beyerskloof

**winemaker** : Anri Truter

**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** : 750ml **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 :

Age of Vines: 13-19 years old

Colour: A light colour with a fresh green and golden tint.

### about the harvest:

This was the driest winter, spring and summer since the start of the farm in 1988. We had half of our yearly rainfall which meant that we had to irrigate all our Vineyards for at least 48 hours. 2016 was once again an early vintage. Warm/dry 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 driest season in Beyerskloof history resulted in a healthy vintage, but very uneven ripening for the later cultivars due to the lack of water. Early cultivars like the Pinot Noir and Pinotage looks very good and due to sorting system demos we could salvage some good Cab's and Merlot!

### 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 24 days at 11.5°C. After fermentation a fuller bodied and more structured Chenin Blanc was sourced and blended with the Pinotage.



**Beyerskloof**

Stellenbosch

021 865 2135

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