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Beyerskloof Traildust 2015

Bouquet: Abundance of red fruit and cherries aromas combines well with hints of sweet oak Tasting notes:Red cherry and sweet fruit flavour leads to a juicy middle with soft, well rounded tannins. Elegant, balanced with a pleasant after taste. Serve with duck and lamb.



variety : Cinsaut | 35% Cinsaut, 33% Pinot noir, 32%Pinotage
winery : Beyerskloof
winemaker : Anri Truter
wine of origin :
analysis : **alc :** 14.25 % vol **rs :** 2.1 g/l **pH :** 3.45 **ta :** 6.0 g/l
type : Red
pack : Bottle **size :** 750ml **closure :** Cork

"Traildust is thicker than blood" – Louis L'Amour
This wine is an acknowledgement of everyperson who has been involved in the Pinotage journey, from vineyard to glass. L'Amour describes the Traildust created on the roads travelled and relationships formed as lifelong companions, perhaps closer than family. These friendships share a mutual respect for Pinotage, as well as the people involved in its creation and those who strive to grow his cultivar. This Cape Blend is a tribute to the legacy of Pinotage by uniting this unique South African cultivar with its heritage, Pinot noir and Cinsaut.

in the vineyard : Soil: Klapmuts and Wasbank
Trellising: Pinotage and Cinsaut bush vines – Pinot noir on 5 wire hedge.

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 : 4 days on the skins at 24°C in open fermenters. Punch downs were done every 2 hours during fermentation. After malolactic fermentation the wine aged in third fill French oak barrels for 13 months

Beyerskloof
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