

Beyerskloof Diesel Pinotage 2014

Colour: Deep dark red middle with a ruby red rim. Bouquet: Rich blackcurrant and black cherry fruit upfront combines well with the elegant cedar oak aromas. Tasting notes: A big structured Pinotage with intense dark fruit flavours. A complex middle leads to a smooth finish with pleasant cedar flavours from the oak. Great balance between fruit and oak will allow superb ageing in the bottle for 10 years and more. The ideal match to spicy Indian dishes or a well matured rump/sirloin steak.

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variety : Pinotage | 100% Pinotage

winery : Beyerskloof

winemaker : Anri Truter

wine of origin : Stellenbosch

analysis : alc : 15.0 % vol rs : 2.5 g/l pH : 3.56 ta : 6.0 g/l so2 : 123 mg/l

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

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

2024 Absa Vintage Pinotage Awards of Excellence - Winner
2017 SAWI Awards - Platinum

ageing : Great balance between fruit and oak will allow superb ageing in the bottle for 10 years and more.

in the vineyard : Soil: Oakleaf, Klappmuts
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 casks with punch downs every 2 hours. Average fermentation temperature was 27° C. After Malolacting fermentation in stainless steel tanks, the wine matured in 100% new French oak barrels for 21 months. After maturation, only 20 barrels were selected out of 300.



Beyerskloof

Stellenbosch

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