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Beyerskloof Pinotage 2016

Deep Ruby Red Colour. Primary fruit aromas lead to an abundance of plum and black cherries against mocha, cedar & sweet spicy notes. Strong plum flavours with velvety tannis. 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.

A wine made to enjoy, to drink at any occasion.

variety : Pinotage | 100% Pinotage
winery : Beyerskloof
winemaker : Anri Truter
wine of origin : Western Cape
analysis : **alc :** 13.5 % vol **rs :** 2.61 g/l **pH :** 3.51 **ta :** 5.8 g/l
type : Red **style :** Dry **body :** Medium **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Screwcap

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 bines

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 : 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
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