

## Beyerskloof Pinotage Reserve 2016

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 nish.

This wine will pair well with any spicy curries or traditional Bobotie(SA curry) .

**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 :** 0   **closure :** Cork

2013 Michelangelo International Wine Awards, South Africa - Gold

**ageing :** 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.

**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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[www.beyerskloof.co.za](http://www.beyerskloof.co.za)

