

## Beyerskloof Pinotage Rosé 2018

A bright coral pink. Abundance of sweet red cherries, candyfloss and ripe strawberry aromas. Clean and crisp entrance, refreshingly dry with good acidity. A medium bodied Rosé that is layered with sweet red berries. Hints of buttery, creamy notes add complexity to this serious and delightful Rosé, finishing off with a lingering aftertaste of red cherries and sweet strawberries.

Our Pinotage Dry Rosé adds a unique and interesting twist to our range of wines. A fun and elegant wine with fresh berry and floral undertones. Lovely to sip when chilled and a great companion to salads and fish.

variety : Pinotage | 100% Pinotage

winery : Beyerskloof

winemaker : Anri Truter

wine of origin : Stellenbosch

analysis : alc : 12.82 % vol rs : 3.7 g/l pH : 3.08 ta : 5.63 g/l

type : Rose style : Dry body : Light taste : Fruity

pack : Bottle size : 750ml closure : Screwcap

in the vineyard : Soil: Hutton, Clovelly

Trellising: Mainly bush vines

Age of Vines: 12-18 years old

about the harvest: It is the third year running where we had a cool dry winter which meant not enough rain. We had less than 40% of our normal rainfall leading up to the harvest and the year before that we had 50% less. So, the big drought issues continue. We also had uneven budding during the start of growth and uneven ripening of grapes close to harvest, so sorting of the berries was a must. Also, on the positive side there was less diseases/ pests and growth vigour in the vineyards due to the dry weather. With all the negatives we expected the worse and was actually presently surprised with the yields and quality of the grapes. The start of harvest was more normal for us compared to the previous 3 vintages and that was early February. This continued until middle March where we finished with Cabernet Sauvignon. In general, the grapes were healthy, berries were very small and concentrated and our yield was the same as last year, 550ton in total. But we are still 20% down on our long-term average yield. Quality of the wines so far looks extremely good with rich dark colours and brilliant fruit on all the red cultivars. This might actually be the best even year vintage in 20 years!

in the cellar : Pinotage grapes were picked at about 22.5 balling, lightly crushed and left on the skins for about 8 hours to extract sufficient amounts of colour and structure. The juice was separated from the skins and primary fermentation took place at 11°C for three weeks. After primary fermentation the wine was left on the wine lees for three months and stirred up twice monthly to give the wine a more balanced and elegant mouthfeel.

### Beyerskloof

Stellenbosch

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



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