

Beyerskloof Lagare 2017 500ml

Pitch black with a Burgundy rim. The obvious spirit alcohol gives way to vibrant plum, dried fruit and spicy nut aromas on the nose. Strong upfront fruit with intense and a solid core of black fruit, hints of plum pudding and liqourice. Good acidity and balance with a lasting after taste. Unique, not typical port-like, rather exotic.

A lovely wine to relax with and sip slowly.

variety : Pinotage | 53% Pinotage 47% Shiraz

winery : Beyerskloof

winemaker : Anri Truter

wine of origin : Stellenbosch

analysis : alc : 18.84 % vol rs : 99.8 g/l pH : 3.66 ta : 4.8 g/l

type : Dessert **style :** Sweet **body :** Full **taste :** Fruity

pack : Bottle **size :** 500ml **closure :** Cork

Our Lagare Cape Vintage adds a unique and exciting element to the versatility of Pinotage. A lush, strong and fruity-sweet fortified wine with great flavour and character.

in the vineyard : Soil: Hutton, Kroonstad

Trellising: 5 wire hedge

about the harvest: It is the second 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, at the moment we have big drought issues. At least on the positive side there was less wind for us in Nov/Des. Also, less diseases/pests and growth vigor in the vineyards due the dry weather. The climate factor that played probably the biggest role in making 2017 a great vintage was the cool nights during January/Feb/ march. Harvest started on 23 January with Pinotage as usual and was 2 days earlier than last year which means it was our earliest start yet on Beyerskloof. This continued until 8 March where we finished with Cabernet Sauvignon. In general, the grapes were healthy, berries were small and concentrated. On the total yield we were still 20% down on our long-term average. Quality of the wines so far looks extremely good with rich dark colours and brilliant fruit on all the red cultivars. Also, analytically the wines look excellent. It a little early but I think this will be another vintage like 2009 or 2015 or maybe even better!

in the cellar : The grapes were harvested by hand and colour extraction was done by stomping for two days by foot in the open-air fermenters (Lagare in Portuguese). Fortification was done with pot distilled Pinotage brandy spirits to obtain good alcohol levels and a subtle sweetness that leave the palate dry. Aged for 14 months in old barrels/stainless steel tanks and bottled unfiltered.



Beyerskloof

Stellenbosch

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