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Beyerskloof Traildust 2017

Ruby red. Abundance of red fruit and cherries aromas combines well with hints of sweet oak. Generous amount of sweet fruit, cherries and plum. A well-balanced wine with a juicy middle and soft well-rounded tannins.

This wine is best served chilled(14°C) and combines well with duck or game carpaccio.

variety : Cinsaut | 47% Cinsaut, 30% Pinotage and 23% Pinot Noir
winery : Beyerskloof
winemaker : Anri Truter
wine of origin :
analysis : **alc :** 14.7 % vol **rs :** 2.3 g/l **pH :** 3.46 **ta :** 6.03 g/l
type : Red **style :** Dry **body :** Medium **taste :** Fragrant
pack : Bottle **size :** 750ml **closure :** Cork



"Traildust is thicker than blood" – Louis L'Amour
This wine is an acknowledgement of everyperson who has been involved in the Pinotage journey, from vineyard to glass. L'Amour describes the Traildust created on the roads travelled and relationships formed as lifelong companions, perhaps closer than family. These friendships share a mutual respect for Pinotage, as well as the people involved in its creation and those who strive to grow his cultivar. This Cape Blend is a tribute to the legacy of Pinotage by uniting this unique South African cultivar with its heritage, Pinot noir and Cinsaut.

in the vineyard :
Age of vines: Cinsaut 25 years, Pinotage 20 years and Pinot Noir 10 years.
Soil: Klapmuts and Wasbank
Trellising: Pinotage and Cinsaut bush vines – Pinot Noir on 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 : 4 days on the skins at 26°C in open fermenters. Punch downs was done every 2 hours during fermentation. After malolactic fermentation the wine aged in third fill French oak barrels for 12 months.

Beyerskloof
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