

Beyerskloof Pinotage 2018

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

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 : 13.64 % vol rs : 2.24 g/l pH : 3.56 ta : 5.16 g/l

type : Red **style** : Dry **body** : Medium **taste** : Fruity **wooded**

pack : Bottle **size** : 750ml **closure** : Screwcap

in the vineyard : 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!

about the harvest:

Varietal(s): 100% Pinotage

Vintage: 2018

Soil: Hutton, Clovelly and Kroonstad

Trellising: Mainly bush vines

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

Stellenbosch

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