

Beyerskloof Pinotage Reserve 2017

Blackberry and plum flavours upon entry with the light hints of cedar oak aromas from Barrel maturation . A wine with excellent balance A long juicy aftertaste. Promising blackberry aromas upfront with lively spicy/sweet cedar oak in the background.

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 : 14.7 % vol rs : 1.4 g/l pH : 3.53 ta : 5.53 g/l so2 : 112 mg/l

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

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

2019 Absa Top 10 Pinotage Awards

ageing : Enjoy upon release, but will develop well for up to 10 years.

A wine expressing single region Pinotage bush vine, matured only in French oak, resulting in a wine that helps to define Stellenbosch at the highest quality level. Pinotage Reserve is made from fruit primarily selected for its aromatic qualities and fine texture, its style is opulent and fleshy because of the high amount of hand pressing in open fermenters. A Proud Pinotage that showcases quality of this cultivar when handled with respect, creating a rich and juicy wine when young and softer characters as it ages. An truly unpretentious offering that provides a wine which is generous in flavour and across the palate.

in the vineyard : Vintage: 2017

Soil: Oakleaf

Trellising: Bush vines

Age of Vines: 19 years

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 viger 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 was 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 looks 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 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 10% new and 90% second/third barrels for 14 months.



Beyerskloof

Stellenbosch

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