

## Beyerskloof Diesel Pinotage 2016

A big structured Pinotage with intense dark fruit flavours. A deep middle leads to a smooth finish with pleasant chocolate/cedar aromas from the French oak. Rich blackcurrant and black cherry fruit upfront combines well with the elegant cedar oak aromas.

The ideal match to spicy Indian dishes or a well matured rump/sirloin steak.

**variety :** Pinotage | 100% Pinotage

**winery :** Beyerskloof

**winemaker :** Anri Truter

**wine of origin :** Stellenbosch

**analysis :** alc : 14.77 % vol   rs : 2.4 g/l   pH : 3.43   ta : 6.1 g/l   so2 : 123 mg/l

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

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

2017 SAWI Awards - Platinum

**ageing :** Great balance between fruit and oak will allow superb ageing in the bottle for 10 years and more.

Diesel Pinotage is where one truly appreciates the work done in our cellar, as the process to create this wines takes meticulous effort during tasting and blending to create a Pinotage fit to stand proudly amongst its peers. Specially selected vineyard blocks are used and hand crafted to create Pinotage which shows the true high quality of this wine. With a barrel selection process which spans over 2 years, this wine endeavours to show the superior quality level achievable with Pinotage. This wine is made to commemorate a man's best friend and, in this case, a local legend.

**in the vineyard :** Soil: Oakleaf, Klappmuts

Trellising: Bush vines

Age of Vines: 20 years

**about the harvest:** This was the driest winter, spring and summer since the start of the farm in 1988. We had half of our yearly rainfall which meant that we had to irrigate all our Vineyards for at least 48 hours. 2016 was once again an early vintage. Warm/dry weather in August resulted in early bud break, after which a warm dry summer kept the vineyard growth under control and accelerated ripening by 10-14 days. The driest season in Beyerskloof history resulted in a healthy vintage, but very uneven ripening for the later cultivars due to the lack of water. Early cultivars like the Pinot Noir and Pinotage looks very good and due to sorting system demos we could salvage some good Cab's and Merlot!

**in the cellar :** 5 days in open casks with punch downs every 2 hours. Average fermentation temperature was 27°C. After Malolactic fermentation in stainless steel tanks, the wine matured in 100% new French oak barrels for 18 months. After maturation, only the best 25 barrels were selected out of 300.



**Beyerskloof**

Stellenbosch

021 865 2135

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