

Beyerskloof Chenin Blanc / Pinotage 2019

Colour: A light colour with a fresh golden tint

Bouquet: Complex tropical/citrus fruit aromas giving way to notes of passion fruit, pineapple, lemons and pear.

Good primary fruit with hints of mineral, citrus and tropical fruits. Elegant, crisp entrance. Refreshingly dry and perfect balanced. A long lingering finish with resonating fruit, acidity and mineral aftertaste.

Enjoyable as a crisp summer drink on its own or a perfect companion to light summer dishes and seafood.

variety : Chenin Blanc | 75% Chenin Blanc; 25% Pinotage

winery : Beyerskloof

winemaker : Anri Truter

wine of origin : Stellenbosch

analysis : alc : 13.42 % vol rs : 2.58 g/l pH : 3.48 ta : 5.65 g/l

type : White **style :** Dry **body :** Light **taste :** Fruity

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

The Beyerskloof Chenin Blanc/Pinotage is widely recognized as the “white Pinotage”. Exciting and fruity, this wine showcases the versatility of Pinotage. When blended with Chenin Blanc the result is a unique tasting, refreshing white wine.

in the vineyard :

Age of vines: 15-19 years old

about the harvest: Despite good rainfall, the region was still affected by the preceding drought and realised a much smaller crop for the second year in a row. The start of the harvest was more normal and the early cultivars ripened well. The late cultivars ripened more uneven and later. The quality of the wines so far looks really good.

in the cellar : The Pinotage grapes were picked at an early stage to ensure an abundance of sweet red berries aromas. After crushing the grapes, the juice was immediately drained and separated from the skins to give the wine its white colour. The juice fermented for 20 days at 11.0°C. After fermentation a fuller bodied and more structured Chenin Blanc was sourced from the Swartland region and blended with the Pinotage.



Beyerskloof

Stellenbosch

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