

Beyerskloof Kriekbult Pinotage 2020

Deep dark red middle color. Upfront black fruit with lively aromas of oak and hints of chocolate on the finish. The Kriekbult Pinotage expresses an abundance of black fruit flavours from blackberries to cassis with balanced oak aromas from barrel maturation.

A wine with excellent balance, a lovely core, and a long juicy aftertaste that pairs well with roast beef or any red meat on the "braai".

variety : Pinotage | 100% Pinotage

winery : Beyerskloof

winemaker : Anri Truter

wine of origin : Stellenbosch

analysis : alc : 14.79 % vol rs : 3.03 g/l pH : 3.63 ta : 5.48 g/l

type : Red **wooded**

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

2023 Platter Wine Guide Award - 4.5 Stars

2022 Concours Mondial Bruxelles - Silver

ageing : This wine will develop well for 10 years or longer.

Paying homage to our Kriekbult farm, our first site-specific Pinotage has been produced from 27-year-old Pinotage bush vines. The vineyards utilised for this wine produce a distinctive style, expressing the unique characteristics of well-aged Pinotage.

in the vineyard : We had a relatively normal growing season in the vineyards for a change. There was good rainfall at the end of October that help with even ripening for the mid to early cultivars. The late cultivars still needed additional water to ensure optimum ripeness.

Age of Vines: 27-year-old bush vine vineyards

Soil: Oakleaf/Hutton and Tukulu

Trellising: Bush vines

about the harvest: The harvest started in early February at the Beyerskloof cellar with Pinotage and Pinot Noir. From then the harvest was bumper to bumper as it seems everything ripened at the same time. The last fermentation finished just before the first lockdown. In general, the grapes were healthy and the quality looked better than in 2019. The crop was also bigger compared to the past 4 years!

in the cellar : 4 days in open fermenters with the cap punched through by hand every two hours. The fermentation temperature was between 25-28°C. After the malolactic fermentation, the wine matured in 50% new and 50% second-fill barrels for 19 months.



Beyerskloof

Stellenbosch

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