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Beyerskloof Traildust 2020

Ruby red color. An abundance of red fruit and cherries aromas combines well with hints of sweet oak. Generous amount of red fruit, cherries and plum. A well-balanced wine with a juicy middle, soft well-rounded tannins and a sweet fruit finish.

This wine is best served chilled(14°C) and combines well with duck, samosas and Malayan curries.

variety : Pinotage | 35% Pinotage, 33% Cinsaut, 32% Pinot noir
winery : Beyerskloof
winemaker : Anri Truter
wine of origin : Stellenbosch
analysis : **alc :** 15 % vol **rs :** 2.69 g/l **pH :** 3.59 **ta :** 5.48 g/l
type : Red **style :** Dry **body :** Medium **taste :** Fragrant **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

2023 Investec Trophy Wine Show - Bronze
2023 Platter's Wine Guide - 4.5 Stars



"Traildust is thicker than blood" - Louis L'Amour
This wine is an acknowledgement of every person who has been involved in the Pinotage journey, from vineyard to glass. This Cape Blend is a tribute to the legacy of Pinotage by uniting this unique South African cultivar with its heritage, Pinot noir and Cinsaut.

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: Cinsaut 26 years, Pinotage 21 years and Pinot Noir 11 years.
Soil: Klapmuts and Wasbank.
Trellising: Pinotage and Cinsaut bush vines – Pinot Noir on 5-wire hedge.

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 : 5 days on the skins at 27°C in open fermenters. Punch downs were done every 2 hours during fermentation. After malolactic fermentation the wine aged in third-fill French oak barrels for 12 months.

Beyerskloof
Stellenbosch
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