

Beyerskloof Pinotage Reserve 2020

Deep dark red middle color. Upfront black fruit with hints of oak in the background. Lively blackberry flavours upon entry, with delicate cedar oak aromas from Barrel maturation. A wine with excellent balance, a lovely core, and a long juicy aftertaste. This wine will pair well with lamb chops on the braai and springbok fillet.

Ready to enjoy upon release and will develop well for up to 10 years.

variety : Pinotage | 100% Pinotage

winery : Beyerskloof

winemaker : Anri Truter

wine of origin : Stellenbosch

analysis : alc : 14.75 % vol rs : 2.76 g/l pH : 3.56 ta : 5.69 g/l so2 : 112 mg/l

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

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

2023 Platter's Wine Guide - 4.5 Stars

2022 Decanter Awards - 91 Points

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

Age of vines: 23 years old

Soil: Oakleaf

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. We finished with Field blend and Lagare in mid-March and 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. 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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