

Beyerskloof Pinotage Rosé 2021

A bright coral pink color. Clean and crisp entrance, refreshingly dry with good acidity. A medium bodied Rosé that is layered with sweet red berries. Hints of buttery, creamy notes add complexity to this serious and delightful Rosé, finishing off with a lingering aftertaste of red cherries and sweet strawberries. An abundance of sweet red cherries, candy floss, and ripe strawberry aromas.

Lovely to sip when chilled and a great companion to salads and fish.

variety : Pinotage | 100% Pinotage

winery : Beyerskloof

winemaker : Anri Truter

wine of origin : Stellenbosch

analysis : alc : 13 % vol rs : 4.5 g/l pH : 3.3 ta : 5.8 g/l

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

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

2023 Platter's Wine Guide - 3.5 Stars

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 help with even ripening for the mid to early cultivars. The late cultivars still needed additional water to ensure optimum ripeness.

Age of Vines: 12 -18 years old

about the harvest: Pinotage grapes were picked at about 22.5 balling. 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 : Grapes were lightly crushed, and left on the skins for about 8 hours to extract sufficient amounts of colour and structure. The juice was separated from the skins and primary fermentation took place at 11°C for three weeks. After primary fermentation, the wine was left on the wine lees for about three months and stirred up twice monthly to give the wine a more balanced and elegant mouthfeel.

Beyerskloof

Stellenbosch

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