

## Beyerskloof Chenin Blanc / Pinotage 2021

A light color with a fresh golden tint. : Good primary fruit with hints of mineral, citrus and tropical fruits. Elegant, crisp entrance. Refreshingly dry and perfectly 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 | 71% Chenin Blanc, 29% Pinotage

**winery** : Beyerskloof

**winemaker** : Anri Truter

**wine of origin** : Stellenbosch

**analysis** : alc : 12.63 % vol   rs : 4.0 g/l   pH : 3.27   ta : 6.0 g/l

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

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

2023 Platter's Wine Guide - 3.5 Stars

A dry white blend of Chenin Blanc and Pinotage which is best known as the 'White Pinotage'. This wine showcases the versatility of Pinotage, when blended with Chenin Blanc, resulting in a unique, social-sipping wine.

### in the vineyard :

We had a relatively normal growth season in the vineyards for a change. There was good rainfall in 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.

**about the harvest:** The Pinotage grapes were picked at an early stage to ensure an abundance of sweet red berries aromas. The harvest started 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 the Field blend and Lagare in mid-March and the last Fermentation finished just before the lockdown. In general, the grapes were healthy and the quality looked better than in 2019. We also had a bigger crop compared to the past 4 years and grew by 5%. But we are still 13% down on our long-term average yield. The quality of the wines so far looks good with rich dark colours and great fruit on all the red cultivars!

**in the cellar** : After crushing the grapes, the juice was immediately drained and separated from the skins to give the wine its white colour. The juice was fermented for 20 days at 11.0°C. After fermentation, a fuller-bodied and more structured Chenin Blanc was sourced from the Villiersdorp region and blended with the Pinotage.



## Beyerskloof

Stellenbosch

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