

## Beyerskloof Diesel Pinotage 2020

Beyerskloof Diesel Pinotage 2020 has pleasant plum and blackberry aromas upfront with lovely cedar oak in the background. It is a big structured wine with intense dark fruit flavours and pleasant hints of chocolate from the barrel toasting. This wine has great depth and balance with a lasting finish.

This wine will pair well with matured Sirloin/Ribeye steak on the bone and spicy Indian curries.

**variety :** Pinotage | 100% Pinotage

**winery :** Beyerskloof

**winemaker :** Anri Truter

**wine of origin :** Stellenbosch

**analysis :** alc : 15.46 % vol   rs : 2.9 g/l   pH : 3.58   ta : 5.55 g/l   so2 : 129 mg/l

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

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

2023 Absa Top 10 Pinotage - Winner

2023 Platter's Wine Guide - 4.5 Stars

**ageing :** The wine will age superbly for 10 years or longer.

Beyerskloof Diesel Pinotage is a tribute to Beyers Truter's beloved Great Dane, Diesel, who features on the label. This remarkable Pinotage is a local hero drawing inspiration from their close relationship. Lithe and supple with authentic varietal expression. Faithful to its origins, guided by the hand of the winemaker.

**in the vineyard :** Soil: Oakleaf/Hutton

Trellising: Bush vines

Age of vines: 23 years

**about the harvest:** We had a relatively normal growing season in the vineyards for a change. There was good rainfall at the end of October that helped with even ripening for the mid to early cultivars. The late cultivars still needed additional water to ensure optimum ripeness. 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 :** Optimum ripeness for picking was at 25.7°B. Once destemmed berries went through a sorting system to minimise greenness. Fermentation took place in open casks, with punch downs every 2 hours for 4-5 days. Grapes were pressed before fermentation finished and malolactic fermentation took place in stainless steel tanks. The wine went into new French oak barrels for 20 months after which only the best barrels were selected for this wine.



### Beyerskloof

Stellenbosch

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