

## Beyerskloof Winemakers Reserve Pinotage 2022

Cherries and plum flavours upon entry with the delicate cedar oak aromas from Barrel maturation. A wine with an excellent balance and a long-lasting aftertaste. Pleasant red berry and cherry aromas upfront with lovely cedar oak in the background.

This wine will pair well with roast duck and venison burgers. Enjoy upon release, but will develop well for up to 10 years.

**variety** : Pinotage | 100%

**winery** : Beyerskloof

**winemaker** : Beyers Truter

**wine of origin** : Stellenbosch

**analysis** : alc : 15.01 % vol   rs : 2.91 g/l   pH : 3.58   ta : 5.98 g/l

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

**pack** : 0   **size** : 750ml   **closure** : 0

2025 Tim Atkin Special Report - 93 Points

2024 - ABSA Pinotage Top 10

The Winemakers Reserve Pinotage showcases the exceptional skill of the father-and-son team, Beyers and Anri Truter. 10 special barrels of Pinotage were selected from the cellar to show the unique characteristics of the vintage and create a complex wine that represents some of the finest features of an excellent Pinotage

**in the vineyard** : We had ideal winter conditions that supplemented water reserves and contributed to even growth, which provided an excellent foundation for the 2022 crop. Following a cool run-up to the season, sudden heat peaks in December and January resulted in sunburn damage on certain vineyard blocks. At the same time, we experienced unexpected rainfall, which led to high disease pressure that caused challenges in minimising the effects of powdery and downy mildew

**about the harvest**: As temperatures remained moderate throughout the rest of the season, the grapes took their time to reach optimum ripeness, and the start of harvest was delayed by 10-14 days. The 2022 crop was larger than 2021 due to ideal winter conditions. Judging by the quality of the 2022 vintage wines currently in the cellar, we anticipate another classic Stellenbosch vintage

**in the cellar** : 5 days in open fermenters with the cap punched through by hand every two hours. The fermentation temperature was between 25-28°C. After malolactic fermentation, the wine matured in 30% new and 70% second-fill barrels for 19 months.



### Beyerskloof

Stellenbosch

021 865 2135

[www.beyerskloof.co.za](http://www.beyerskloof.co.za)