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Beyerskloof Traildust 2022

Generous amount of red fruit, cherries, and plum. A well-balanced wine with a juicy middle, so well-rounded tannins, and a sweet
fruit finish. This wine is best served chilled(14°C)
An abundance of red fruit and cherries aromas combines well with hints of sweet oak

This wine is best served chilled(14°C) and combines well with duck, samosas and Malayan curries.



variety : Pinotage | 35% Pinotage, 33% Cinsaut, 32% Pinot noir
winery : Beyerskloof
winemaker : Anri Truter
wine of origin : Stellenbosch
analysis : **alc :** 14.82 % vol **rs :** 2.5 g/l **pH :** 3.59 **ta :** 5.58 g/l
type : Red **style :** Dry **body :** Medium **taste :** Fragrant **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

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. 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 wines currently inthe cellar, we anticipate another classic Stellenbosch vintage.

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 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: Cinsaut 26 years, Pinotage 21 years and Pinot Noir 11 years.
Soil: Klapmuts and Wasbank.
Trellising: Pinotage and Cinsaut bush vines – Pinot Noir on 5-wire hedge.

about the harvest: Grapes were picked at optimum ripeness.

in the cellar : Made in open fermenters, on the skins for 4-6 days at an average temp. of 26°C. Punching of the cap was done every 2 hours to extract
good colour and flavours from the grapes. After malolactic fermentation in stainless steel tanks, the wine aged in third-fill French oak barrels for 12 months.

Beyerskloof
Stellenbosch
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