

Beyerskloof Diesel Pinotage 2022

A big structured wine with intense dark fruit flavours. A wine that has great depth and balance with a lasting finish. Pleasant plum and blackberry aromas upfront with lovely cedar oak in the background.

It will pair well with spicy Indian curries or any red meat on the braai (BBQ).

variety : Pinotage | 100% Pinotage

winery : Beyerskloof

winemaker : Anri Truter

wine of origin : Stellenbosch

analysis : alc : 15 % vol rs : 2.66 g/l pH : 3.61 ta : 5.63 g/l so2 : 129 mg/l

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

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

2025 Tim Atkin Special Report - 93 Points

2025 Gilbert & Gaillard - Double Gold

2024 Veritas Awards - Double Gold

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

about the harvest: 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 2022 vintage wines currently in the cellar, we anticipate another classic Stellenbosch vintage.

in the cellar : Once destemmed berries went through a sorting system to minimise greenness. Fermentation took place in open casks, with punch downs every 2 hours for 5 days. Grapes were pressed before fermentation finished, and malolactic fermentation took place in a stainless steel tank. The wine went into new French oak barrels for 21 months, after which only the best barrels were selected for this wine.



Beyerskloof

Stellenbosch

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