

## Beyerskloof Chenin Blanc / Pinotage 2023

Good primary fruit with hints of citrus and tropical fruits. Elegant, crisp entrance. Refreshingly dry and perfectly balanced. A long lingering finish with resonating fruit and acidity.

Aromas: Complex tropical/citrus fruit aromas giving way to notes of passion fruit, pineapple, lemon, and pear.

Colour: A light colour with a fresh golden tint.

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 % vol   rs : 3.4 g/l   pH : 3.4   ta : 6.5 g/l

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

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

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 dry winter and spring but still with relatively normal cold units. Budding of the vineyards started slightly earlier than normal due to a warm start to spring, with ideal growth conditions up until the last month of the year. In December, we had much-needed rain, which helped with vineyards' water reserves before harvest. The bad news was that, in December and early January, there was high disease pressure in the vineyards.

**about the harvest**: The harvest started 7 days earlier than 2022 at the Beyerskloof cellar, with Pinotage and Pinot Noir being the first grapes picked. February flew by with everything ripening at the same time, and by the end of the month, all the Pinotage was in the cellar. The end of February and March brought a lot of rain, and it made it very difficult to decide when the optimum time to harvest our Merlot and Cab's was. In the end, we had to make hard calls during the end of the harvest, but we are pleased with the quality of the late cultivars. This was by far the wettest and most challenging harvest of my career in terms of picking the grapes at optimum ripeness. Even though it was one of the most challenging vintages, we still had an above-average yield and great wines in the cellar!

**in the cellar** : The Pinotage grapes were picked at an early stage to ensure an abundance of sweet red berry aromas. Aer crushing the grapes, the juice was immediately drained and separated from the skins to give the wine its distinct colour. The juice fermented for 20 days at 11 °C. Aer 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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