

Beyerskloof Pinotage 2022

Strong red berry and plum flavours with elegant tannins. A well-balanced, medium-bodied wine with a fresh finish. For a full-favoured experience, we recommend drinking young.

Aromas: Primary fruit aromas lead to an abundance of red berries and plum.

Colour: Deep ruby red.

It complements mutton dishes, pork chops on the braai, and steaming curries. Pair it with mature Cheddar or Gouda.

variety : Pinotage | 100% Pinotage

winery : Beyerskloof

winemaker : Anri Truter

wine of origin : Western Cape

analysis : alc : 14 % vol rs : 2.6 g/l pH : 3.66 ta : 5.5 g/l

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

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

The Beyerskloof Pinotage boasts of being South Africa's most popular Pinotage and it's no wonder. This wine has shown a fruity and enjoyable consistency year after year. Classic Pinotage. A wine made to enjoy and drink on any occasion.

in the vineyard : It was a cool wet growing season that replenished the water reserves.

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 wines that are currently in the cellar, we anticipate another classic Stellenbosch vintage.

in the cellar : Different systems of skin contact and fermentation in open fermenters, roto tanks and fermentomatics. 6 to 8 days on skins at 25°C. After malolactic fermentation, the wine was treated with oak.



Beyerskloof

Stellenbosch

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