

## Beyerskloof Chenin Blanc / Pinotage 2024

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 | 62% Chenin Blanc, 38% Pinotage

**winery** : Beyerskloof

**winemaker** : Anri Truter

**wine of origin** : Western Cape

**analysis** : alc : 12 % vol   rs : 3.2 g/l   pH : 3.44   ta : 6.1 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 an excellent winter with the ideal conditions for the vines during their rest period. Budding started end of August with a lot of rain, which created high disease pressure. In October, we had strong winds, which literally continued until mid-January. The wind had a positive effect on the disease pressure, but had a negative effect on flowering, and in the end, our yield.

**about the harvest**: Harvest started 7 days earlier at the end of January due to a few heat waves in Jan. Weather conditions were great during harvest, and we finished nice and early on 13 March. The quality of the grapes looked excellent, even though we are down 20% on our long-term average production

**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

021 865 2135

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