

Beyerskloof Pinotage 2023

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

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 : 4.1 g/l pH : 3.63 ta : 5.4 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 : 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 the vineyards' water reserves before harvest. The bad news was that, in December and early Jan, 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 being ripe 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 Cabs 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 the most challenging harvest of my career in terms 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 : 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

021 865 2135

www.beyerskloof.co.za