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Beyerskloof Traildust 2023

Generous amount of red fruit, cherries, and plum. A well-balanced wine with a juicy middle, so well-rounded tannins, and a sweet fruit
finish. This wine is best served chilled (14°C) and will pair well with "game birds" like duck, quail, turkey or a truffle risotto

This wine is best served chilled(14°C) and combines well with duck, samosas and Malayan curries.



variety : Pinotage | 43% Pinotage, 29% Pinot noir 28% Cinsaut,
winery : Beyerskloof
winemaker : Anri Truter
wine of origin : Western Cape
analysis : **alc :** 14.5 % vol **rs :** 2.5 g/l **pH :** 3.58 **ta :** 5.58 g/l
type : Red **style :** Dry **body :** Medium **taste :** Fragrant **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

2025 Tim Atkin Special Report - 91 Points

ageing : Pinotage | 23 years
Pinot Noir | 14 years
Cinsaut | 29 years

"Traildust is thicker than blood," – Louis L'Amour. This wine is an acknowledgement of every person who has been involved in the Pinotage journey, from vineyard to glass. This Cape Blend is a tribute to the legacy of Pinotage by uniting this unique South African cultivar with its heritage, Pinot Noir and Cinsaut.

in the vineyard :
We had a relatively normal growing season in the vineyards for a change. There was good rainfall at the end of October that help with even ripening for the mid to early cultivars. The late cultivars still needed additional water to ensure optimum ripeness.
Age of Vines: Cinsaut 26 years, Pinotage 21 years and Pinot Noir 11 years.
Soil: Klapmuts and Wasbank.
Trellising: Pinotage and Cinsaut bush vines – Pinot Noir on 5-wire hedge.

about the harvest: Grapes were picked at optimum ripeness.

in the cellar : Made in open fermenters, on the skins for 4-5 days at an average temp. of 27°C. Punching of the cap was done every 2 hours to extract good colour and flavours from the grapes. After malolactic fermentation in stainless steel tanks, the wine aged in three-fill new French oak for 12 months

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