

## Beyerskloof Pinotage Rosé 2025

Clean and crisp entrance, refreshingly dry with good acidity. A medium bodied Rosé that is layered with sweet red berries. Hints of buttery, creamy notes add complexity to this serious and delightful Rosé, finishing off with a lingering aftertaste of red cherries and sweet strawberries.

Lovely to sip when chilled and a great companion to salads and fish.

**variety :** Pinotage | 100% Pinotage

**winery :** Beyerskloof

**winemaker :** Anri Truter

**wine of origin :** Western Cape

**analysis :** alc : 13.0 % vol    rs : 2.7 g/l    pH : 3.29    ta : 5.4 g/l

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

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

Our Pinotage Dry Rosé adds a unique and interesting twist to our range of wines. A fun and elegant wine with fresh berry and floral undertones.

**in the vineyard :** We kicked off our harvest on 11 February with Pinotage - our latest start in 19 years. From that point, it was full steam ahead, running 24/7 until we brought in the final Cabernet Sauvignon grapes on 17 March.

Volumes are up compared to 2024, although still 9% below our long-term average. Winter provided sufficient rainfall, and the growing season was marked by favourable conditions, with moderate temperatures and especially cool nights during harvest. These factors have contribute to red wines showing excellent acidity, deep colour, and firm, structured tannins.

At this stage, we believe the 2025 vintage has the potential to rival 2015 - possibly even surpass it. Time will tell, but we're optimistic that the proof will be in the bottle when we release the wines.

**about the harvest:** Pinotage grapes were picked at about 22.5 Balling.

**in the cellar :** Grapes were lightly crushed, and left on the skins for a few hours to extract sufficient amounts of colour and structure. The juice was separated from the skins and primary fermentation took place at 11°C for three weeks. After fermentation, the wine was left on the lees for about three months and stirred up twice monthly to give the wine a more balanced and elegant mouthfeel.



**Beyerskloof**

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