

Beyerskloof Pinotage Reserve 2024

Lovely black fruit flavours upon entry with delicate cedar oak aromas from Barrel maturation. A wine with excellent balance, lovely core, and a long, juicy aertaste.

This wine will pair well with Cape Malay curries, lamb chops, and dark chocolate soufflé.

variety : Pinotage | 100% Pinotage

winery : Beyerskloof

winemaker : Anri Truter

wine of origin : Stellenbosch

analysis : alc : 14.5 % vol rs : 2.4 g/l pH : 3.56 ta : 5.6 g/l so2 : 105 mg/l

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

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

ageing : Ready to enjoy upon release and will develop well for up to 10 years.

The Reserve range and in particular, this Pinotage typifies the quality of the Pinotage grape and our winemaking ability. This premium range wine is representative of the region through its main focus of having more concentrated flavours and a smooth character.

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 that 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. Harvest started 7 days earlier at the end of January, due to a few heat waves in January. Weather conditions were great during harvest, and we finished early, on 13 March. Quality of the grapes looked excellent even though we are down 20% on our long-term average production. In general, I am very happy with the vintage, although I would have loved a little bit more grapes!

in the cellar : 4-5 days in open fermenters with the cap punched through by hand every two hours. Fermentation temperature was between 25-28°C. After malolactic fermentation, the wine matured in second/third fill French oak barrels for 12 months.



Beyerskloof

Stellenbosch

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