wine.co.za
easiest way to buy wine

Beyerskloof Traildust 2024

Generous amount of red fruit, cherries, and spice. A well-balanced wine with a juicy middle, soft well-rounded tannins and a sweet fruit finish.

This wine is best served chilled (14°C) and combines well with Escargot (garlic snails), ratatouille, and dishes with mushrooms or truffle.

variety : Pinotage | 34% Pinotage, 33% Pinot Noir, 33% Cinsaut
winery : Beyerskloof
winemaker : Anri Truter
wine of origin : Stellenbosch
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



"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 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 : Grapes were picked at optimum ripeness. Made in open fermenters, on the skins for 4–6 days at an average temp. of 26°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 third-fill French oak barrels for 12 months.

Beyerskloof
Stellenbosch
021 865 2135
www.beyerskloof.co.za