

## 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](http://www.beyerskloof.co.za)