

Beyerskloof Kriekbult Pinotage 2023

Lauds of black fruit flavours from blackberries to cassis with balanced oak aromas from barrel maturation. A wine with excellent balance, a lovely core, and a long, juicy aftertaste.

This wine will pair well with honey-glazed pork ribs or a meat lover's pizza.

variety : Pinotage | 100% Pinotage

winery : Beyerskloof

winemaker : Anri Truter

wine of origin : Stellenbosch

analysis : alc : 14.5 % vol rs : 2.27 g/l pH : 3.54 ta : 5.76 g/l

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

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

2026 Tim Atkin SA Special Report - 93 Points

ageing : A wine that will develop well for 10 years or longer.

Paying homage to our Kriekbult farm, our first site-specific Pinotage has been produced from 27-year-old Pinotage bush vines. The vineyards utilised for this wine produce a distinctive style, expressing the unique characteristics of well-aged Pinotage.

in the vineyard : We had a dry winter and spring with relatively normal cold units. Budding of the vineyards started slightly earlier than normal due to a warm start to spring, with ideal growth conditions up until the last month of the year. In December, we had much-needed rain, which helped with vineyards' water reserves before harvest. The bad news was that, in December and early January, there was high disease pressure in the vineyards.

The harvest started 7 days earlier than 2022 at the Beyerskloof cellar, with Pinotage and Pinot Noir being the first grapes picked. February flew by with everything ripening at the same time, and by the end of the month, all the Pinotage was in the cellar. The end of February and March brought a lot of rain, and it made it very difficult to decide when the optimum time to harvest our Merlot and Cab's was. In the end, we had to make hard calls during the end of the harvest, but we are pleased with the quality of the late cultivars. This was by far the wettest and toughest harvest of my career in terms of picking the grapes at optimum ripeness. Even though it was one of the most challenging vintages, we still had an above-average yield and great wines in the cellar!

in the cellar : 4 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 30% new and 70% second fill barrels for 18 months.



Beyerskloof

Stellenbosch

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