

Beyerskloof Diesel Pinotage 2023

A big, structured wine with intense dark fruit flavours and hints of chocolate from the oak. A wine that has great complexity and balance with a lasting finish.

It will pair well with matured rib eye or Prego steak roll.

variety : Pinotage | 100% Pinotage

winery : Beyerskloof

winemaker : Anri Truter

wine of origin : Stellenbosch

analysis : alc : 14.5 % vol rs : 2.1 g/l pH : 3.59 ta : 5.47 g/l

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

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

ageing : The wine will age superbly for 10 years or longer.

Beyerskloof Diesel Pinotage is a tribute to Beyers Truter's beloved Great Dane, Diesel, who features on the label. This remarkable Pinotage is a local hero drawing inspiration from their close relationship. Lithe and supple with authentic varietal expression. Faithful to its origins, guided by the hand of the winemaker.

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 : Optimum ripeness for picking was at 25.8°B. Once destemmed, berries went through a sorting system to minimise greenness. Fermentation took place in open casks, with punch downs done every 2 hours for 5 days. Grapes were pressed before fermentation finished and malolactic fermentation took place in stainless steel tanks. Wine went into new French oak barrels for 22 months after which only the best barrels were selected for this wine.



Beyerskloof

Stellenbosch

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