

Beyerskloof Pinotage 2017

Colour: Dark Ruby Red

Bouquet: Primary fruit aromas lead to an abundance of blackberry fruits against light cedar & sweet spicy notes.

Tasting notes: Strong blackberry flavours with velvety tannins. Well structured, yet elegant and soft, medium-bodied with a fresh and superbly balanced finish. Impressive for consistency, given the volume produced of this specific vintage. For a full flavoured experience we recommend drinking young.

A wine made to enjoy, to drink at any occasion.

variety : Pinotage | 100% Pinotage

winery : Beyerskloof

winemaker : Anri Truter

wine of origin : Western Cape

analysis : alc : 14.0 % vol rs : 2.7 g/l pH : 3.61 ta : 5.3 g/l

type : Red style : Dry body : Medium taste : Fruity wooded

pack : Bottle size : 750ml closure : Screwcap

The Beyerskloof Pinotage boast with being South-Africa's most popular Pinotage, and it's no wonder. This wine has shown a fruity and enjoyable consistency year after year. Classic Pinotage. A wine made to enjoy, to drink at any occasion.

in the vineyard : It is the second year running where we had a cool dry winter which meant not enough rain. We had less than 40% of our normal rainfall leading up to the harvest and the year before that we had 50% less. So at the moment we have big drought issues. At least on the positive side there was less wind for us in Nov/Des. Also less diseases/pests and growth viger in the vineyards due the dry weather. The climate factor that played probably the biggest role in making 2017 a great vintage was the cool nights during January/Feb/ march.

In general the grapes were healthy, berries was small and concentrated. On the total yield we were still 20% down on our long term average. Quality of the wines so far looks extremely good with rich dark colours and brilliant fruit on all the red cultivars. Also analytically the wines looks excellent. It a little early but I think this will be another vintage like 2009 or 2015 or maybe even better!

about the harvest: Harvest started on 23 January with Pinotage as usual and was 2 days earlier than last year which means it was our earliest start yet on Beyerskloof.

in the cellar : Different systems of skin contact and fermentation in open fermenters, roto tanks and fermentomatics. 4 to 5 days on skins at 25°C. After malolactic fermentation the wine was treated with oak for 3-6 months.



Beyerskloof

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Safra 2017. Jantar em 02/10/2019. City Lodge Victoria & Afred - Water Front, Cape Town/ZA.