



BEYERSKLOOF

Chenin Blanc/Pinotage 2017

The Beyerskloof Chenin Blanc/Pinotage is widely recognized as the “white Pinotage”. Exciting and fruity, this wine showcases the versatility of Pinotage. When blended with Chenin Blanc the result is a unique tasting, refreshing white wine.

Wine Name: Beyerskloof Chenin Blanc/Pinotage
Varietal(s): 78% Chenin Blanc; 22% Pinotage
Vintage: 2017
Origin: Coastal

Vintage Notes: 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. 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. This continued until 8 March where we finished with Cabernet Sauvignon. 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!

Winemaking: The Pinotage grapes were picked at an early stage to ensure an abundance of sweet red berries aromas. After crushing the grapes the juice was immediately drained and separated from the skins to give the wine its white colour. The juice was fermented for 21 days at 11.5°C. After fermentation a fuller bodied and more structured Chenin Blanc was sourced and blended with the Pinotage.



Technical Information

Total Acidity: 6.5 g/l
Alcohol: 13.5%
pH: 3.43
Total SO₂: 117 mg/l
Residual Sugar: 1.0 g/l
Age of Vines: 15-19 years old

Colour: A light straw colour with a fresh green and golden tint.

Bouquet: Complex tropical primary fruit aromas giving way to notes of passion fruit, pineapple and pears. Elegant, crisp entrance. Refreshingly dry and perfectly balanced.

Tasting notes: Good primary fruit with hints of mineral, earthy aromas. A long lingering finish with resonating fruit, acidity and mineral aftertaste. Enjoyable as a crisp summer drink on its own or a perfect companion to light summer dishes and seafood.