



BEYERSKLOOF

Lagare Cape Vintage

Our Lagare Cape Vintage adds a unique and exciting element to the versatility of Pinotage. A lush, strong and fruity-sweet fortified wine with great flavour and character. A lovely wine to relax with and sip slowly.



Wine Name: Beyerskloof Lagare Cape Vintage
Varietal(s): 80% Pinotage 20% Shiraz
Vintage: 2016
Soil: Hutton, Kroonstad
Trellising: 5 wire hedge

Vintage Notes: This was the driest winter, spring and summer since the start of the farm in 1988. We had half of our yearly rainfall which meant that we had to irrigate all our Vineyards for at least 48 hours. 2016 was once again an early vintage. Warm/dry weather in August resulted in early bud break, after which a warm dry summer kept the vineyard growth under control and accelerated ripening by 10-14 days. The driest season in Beyerskloof history resulted in a healthy vintage, but very uneven ripening for the later cultivars due to the lack of water. Early cultivars like the Pinot Noir and Pinotage looks very good and due to sorting system demos we could salvage some good Cab's and Merlot!

Winemaking: The grapes were harvested by hand and colour extraction was done by stomping for two days by foot in the open air fermenters (Lagare in Portuguese). Fortification was done with pot distilled Pinotage brandy spirits to obtain good alcohol levels and a subtle sweetness that leave the palate dry. Aged for 14 months in old barrels/stainless steel tanks and bottled unfiltered.

Technical Information

Total Acidity: 4.6 g/l
Alcohol: 18.0%
pH: 3.62
Total SO₂: 120 mg/l
Residual Sugar: 94.0 g/l
Age of Vines: 19 years

Colour: Pitch black with a burgundy rim

Bouquet: The obvious spirit alcohol gives way to vibrant plum, dried fruit and spicy nut aromas on the nose.

Tasting notes: Strong upfront fruit with an intense and solid core of ripe, dark fruit. Hints of plum pudding and liquorice with good balance and acidity. Unique, not typically Port-like, rather exotic. Good pairing with dark chocolate puddings or rich cheeses.