



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): 79 % Pinotage 21% Shiraz
Vintage: **2015**
Soil: Hutton, Kroonstad
Trellising: 5 wire hedge

Vintage Notes: Good rainfalls and ideal cold weather conditions during winter ensured good nutrient storage and led to sufficient underground water levels for the growing season. 2015 was one of the earliest vintage in decades. Warm 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 dry season resulted in one of the healthiest vintage in years with no losses due to diseases and rot at Beyerskloof. This is one of the best Vintage for Stellenbosch and Beyerskloof in decades, so look out for 2015 wines in 2 years' time!

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: 18.47 %
pH: 3.79
Total SO₂: 120 mg/L
Residual Sugar: 84.0 g/L
Age of Vines: 18 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.