



# BEYERSKLOOF

## Chenin Blanc/Pinotage 2018

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):** **84% Chenin Blanc; 16% Pinotage**  
**Vintage:** **2018**  
**Origin:** Coastal

**Vintage Notes:** It is the third 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, the big drought issues continue. We also had uneven budding during the start of growth and uneven ripening of grapes close to harvest, so sorting of the berries was a must. Also, on the positive side there was less diseases/pests and growth vigour in the vineyards due to the dry weather. With all the negatives we expected the worse and was actually presently surprised with the yields and quality of the grapes. The start of harvest was more normal for us compared to the previous 3 vintages and that was early February. This continued until middle March where we finished with Cabernet Sauvignon. In general, the grapes were healthy, berries were very small and concentrated and our yield was the same as last year, 550ton in total. But we are still 20% down on our long-term average yield. Quality of the wines so far looks extremely good with rich dark colours and brilliant fruit on all the red cultivars. This might actually be the best even year vintage in 20 years!

**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 fermented for 20 days at 11.0°C. After fermentation a fuller bodied and more structured Chenin Blanc was sourced from the Swartland region and blended with the Pinotage.



## Technical Information

**Total Acidity:** 6.5 g/l  
**Alcohol:** 13.76%  
**pH:** 3.35  
**Total SO<sub>2</sub>:** 104mg/l  
**Residual Sugar:** 2.0 g/l  
**Age of Vines:** 15-19 years old

**Colour:** A light colour with a fresh golden tint

**Bouquet:** Complex tropical/citrus fruit aromas giving way to notes of passion fruit, pineapple, lemons and pear.

**Tasting notes:** Good primary fruit with hints of mineral, citrus and tropical fruits. Elegant, crisp entrance. Refreshingly dry and perfectly balanced. 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.