



# BEYERSKLOOF

## Diesel Pinotage 2016

From the classy, take-me-seriously bottle with its elegant label, featuring a delicate drawing of a remarkable canine companion, to the multiple awards proclaiming its status, it is obvious that Beyerskloof Diesel Pinotage is a wine to take note of. This wine shows what we are trying to accomplish with our elegant style of premium Pinotage. A local Hero.

**Wine Name:** Beyerskloof Diesel Pinotage  
**Varietal(s):** 100% Pinotage  
**Vintage:** 2016  
**Soil:** Oakleaf, Klapmuts  
**Trellising:** Bush vines

**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 look very good and due to sorting system demos we could salvage some good Cab's and Merlot!

**Winemaking:** 5 days in open casks with punch downs every 2 hours. Average fermentation temperature was 27°C. After Malolactic fermentation in stainless steel tanks, the wine matured in 100% new French oak barrels for 18 months. After maturation, only the best 25 barrels were selected out of 300.

## Technical Information

**Total Acidity:** 6.1 g/l  
**Alcohol:** 14.77%  
**pH:** 3.43  
**Total SO<sub>2</sub>:** 137mg/l  
**Residual Sugar:** 2.4 g/l  
**Age of Vines:** 20 years

**Colour:** Deep dark red colour.

**Bouquet:** Complex Blackberries and dark fruits combines well with the elegant cedar oak aromas.

**Tasting notes:** A big structured Pinotage with intense dark fruit flavours. A deep middle leads to a smooth finish with pleasant chocolate/cedar aromas from the French oak. Great balance between fruit and oak will allow superb ageing in the bottle for 10 years and more. The ideal match to spicy Indian dishes or a well matured rump/sirloin steak.

