



# 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):** 56% Pinotage 47% Shiraz  
**Vintage:** 2017  
**Soil:** Hutton and Kroonstad  
**Trellising:** 5 wire hedge

**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 vigor 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 were 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 look excellent. It a little early but I think this will be another vintage like 2009 or 2015 or maybe even better!

**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: 4.8 g/l  
Alcohol: 18.84%  
pH: 3.66  
Total SO<sub>2</sub>: 140 mg/l  
Residual Sugar: 99.8 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 intense and a solid core of black fruit, hints of plum pudding and liqourice. Good acidity and balance with a lasting after taste. Unique, not typical port-like, rather exotic.