



BEYERSKLOOF
THE HOME OF PINOTAGE

PINOTAGE RESERVE 2018

The Reserve range and in particular this Pinotage typifies the quality of the Pinotage grape and our winemaking ability. This premium range wine is representative of the region through its main focus of having more concentrated flavours and a smooth character.



Colour: Intense dark red middle

Bouquet: Promising black fruit upfront with hints of oak in the background.

Tasting notes: Bundles of blackberry and plum flavours upon entry with the delicate cedar oak aromas from barrel maturation. A wine with excellent balance, solid mid palette and a long juicy aftertaste. This wine will pair well with most curries, springbok and rack of lamb. Ready to enjoy upon release and will develop well for up to 10 years.

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: 5days in open fermenters with the cap punched through by hand every two hours. Fermentation temperature was between 25 – 27°C. After malolactic fermentation the wine matured in 15% new and 85% second/third fill barrels for 15 months.

Technical Information:

Varietal(s): Pinotage

Age of Vines: 21 years old

Total Acidity: 5.8 g/l

Alcohol: 14.8%

pH: 3.50

Total SO₂: 120 mg/l

Residual Sugar: 2.3 g/l

Soil: Oakleaf/ Hutton

Trellising: Bush vines.

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