



BEYERSKLOOF

Traildust 2018

"Traildust is thicker than blood" – Louis L'Amour

This wine is an acknowledgement of every person who has been involved in the Pinotage journey, from vineyard to glass. L'Amour describes the Traildust created on the roads travelled and relationships formed as lifelong companions, perhaps closer than family. These friendships share a mutual respect for Pinotage, as well as the people involved in its creation and those who strive to grow his cultivar. This Cape Blend is a tribute to the legacy of Pinotage by uniting this unique South African cultivar with its heritage, Pinot noir and Cinsaut.

Wine Name: Traildust

Varietal(s): 34% Pinot Noir, 33% Pinotage, 33% Cinsaut

Vintage: 2018

Soil: Klappmuts and Wasbank

Trellising: Pinotage and Cinsaut bush vines – Pinot Noir on 5 wire hedge

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: 5 days on the skins at 27°C in open fermenters. Punch downs was done every 2 hours during fermentation. After malolactic fermentation the wine aged in third fill French oak barrels for 12 months.



Technical Information

Total Acidity: 5.6 g/l

Alcohol: 14.94%

pH: 3.49

Total SO₂: 121 mg/l

Residual Sugar: 2.3 g/l

Age of Vines: Cinsaut 25 years, Pinotage 20 years and Pinot Noir 10 years.

Colour: Ruby red.

Bouquet: Abundance of red fruit and cherries aromas combines well with hints of sweet oak.

Tasting notes: Generous amount of sweet fruit, cherries and plum. A well-balanced wine with a juicy middle and soft well-rounded tannins. This wine is best served chilled (14°C) and combines well with duck or game carpaccio.