

Vintage 2023



Classic, affordable Pinotage from Beyerskloof, specialists in showcasing South Africa's most popular varietal.

TASTING NOTE

Strong red berry and plum favours with elegant tannins. Well-balanced, medium-bodied wine with a fresh finish.

VINTAGE CONDITIONS

A dry winter and spring but still with relatively normal cold units. Budding of the vineyards started slightly earlier than normal due to a warm start to spring, with ideal growth conditions up until the last month of the year. In December, much-needed rain helped with the vineyards' water reserves before harvest. The bad news was that, in December and early Jan, there was high disease pressure in the vineyards. The harvest started 7 days earlier than 2022 at the Beyerskloof cellar, with Pinotage and Pinot Noir being the first grapes picked. February flew by with everything being ripe at the same time, and by the end of the month, all the Pinotage was in the cellar. The end of February and March brought a lot of rain, and it was difficult to make harvesting decisions, but the quality of the late cultivars was good. It was by far the wettest and most challenging harvest in terms picking the grapes at optimum ripeness, but the yield was above-average and produced great wines in the cellar in the end.








TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.0	4.1
pH	Acidity
3.63	5.4

VINIFICATION DETAILS

The wine process follows a system of skin contact and fermentation in open fermenters, roto tanks, and fermentomatics, then 6 to 8 days on skins at 25°C. After malolactic fermentation, the wine was treated with oak.

ATTRIBUTES

 Origin	 Variety	 Malolactic Fermentation	 Bottle Size	 Vegetarian
South Africa	Pinotage	Yes	75cl	Yes
 Winemaker	 Fining Agent	 Closure	 Region	 Vegan
Anri Truter		Screw top	Stellenbosch	Yes