

**PINOTAGE BEYERSKLOOF**

Vintage

2024



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**

It was an excellent winter with ideal conditions for the vines during their rest period. Budding started end of August with a lot of rain, which created high disease pressure. In October, strong winds continued until mid-January. The wind had a positive effect on the disease pressure but had a negative effect on flowering, and ultimately, the yield. Harvest started 7 days earlier at the end of January due to a few heat waves in January. Weather conditions were great during harvest which finished early, on 13 March. The quality of the grapes looked excellent even though yield was down 20% on the long-term average production.

**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.

**TECHNICAL ANALYSIS**

Alcohol	Residual sugar
14.0	4.7
pH	Acidity
3.63	5.3

**ATTRIBUTES**


Origin

South Africa



Variety

Pinotage



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Anri Truter



Fining Agent

None



Closure

Screw top



Region

Stellenbosch



Vegan

Yes