SECKFORD AGENCIES

BEYERSKLOOF

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	Variety	Malolactic Fermentation	Bottle Size	Vegetarian
South Africa	Pinotage	Yes	75cl	Yes

Winemaker	Fining Agent	Closure	Region	Vegan
Anri Truter	None	Screw top	Stellenbosch	Yes