

Vintage

2022



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. Drink young for a full-flavoured experience.

### VINTAGE CONDITIONS

Ideal winter conditions supplemented water reserves and contributed to even growth, which provided an excellent foundation for the 2022 crop. Following a cool run-up to the season, sudden heat peaks in December and January resulted in sunburn damage on certain vineyard blocks. At the same time, unexpected rainfall led to high disease pressure that caused challenges in minimising the effects of powdery and downy mildew. As temperatures remained moderate throughout the rest of the season, the grapes took their time to reach optimum ripeness, and the start of harvest was delayed by 10-14 days. The 2022 crop was larger than 2021 due to ideal winter conditions.

### TECHNICAL ANALYSIS

| Alcohol | Residual sugar |
|---------|----------------|
| 14.0    | 26             |
| pH      | Acidity        |
| 3.66    | 5.5            |

### 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

|   |  |   |   |  |
|---|--|---|---|--|
| <br>Origin<br>South Africa   | <br>Variety<br>Pinotage | <br>Malolactic Fermentation<br>Yes | <br>Bottle Size<br>75cl    | <br>Vegetarian<br>Yes |
| <br>Winemaker<br>Anri Truter | <br>Finning Agent       | <br>Closure<br>Screw top           | <br>Region<br>Stellenbosch | <br>Vegan<br>Yes      |