SECKFORD AGENCIES

BEYERSKLOOF

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PINOTAGE ROSÉ, BEYERSKLOOF

Vintage 2024

Pinotage Rosé adds a unique and interesting twist to the Beyerskloof range of wines. A fun and elegant wine with fresh berry and floral undertones.

TASTING NOTE

Clean and crisp entrance, refreshingly dry with good acidity. A medium-bodied Rosé that is layered with sweet red berries. Hints of buttery, creamy notes add complexity to this serious and delightful Rosé, finishing off with a lingering after-taste of red cherries and sweet strawberries.

VINTAGE CONDITIONS

An excellent winter with the ideal conditions for the vines during their rest period. Budding started at the end of August with a lot of rain, which created high disease pressure. In October, strong winds literally continued until mid- January. The wind had a positive effect on the disease pressure but had a negative effect on flowering, and in the end, 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 nice and early on 13 March. The quality of the grapes looked excellent, but down 20% on the long- term average production.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.0	4.2
pH	**Acidity**
3.36	5.6

VINIFICATION DETAILS

Pinotage grapes were picked at about 22.5 balling, lightly crushed, and lay on the skins for a few hours to extract enough colour and structure. The juice was separated from the skins, and primary fermentation took place at 11°C for three weeks. After fermentation, the wine was on the lees for about three months and stirred up twice monthly to give the wine a more balanced and elegant mouthfeel.

ATTRIBUTES

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

Winemaker	Fining Agent	Closure	Region	Vegan
Anri Truter		Screw top	Stellenbosch	Yes