SECKFORD AGENCIES

BEYERSKLOOF

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PINOTAGE RESERVE, BEYERSKLOOF

Vintage 2024



The Reserve range and in particular this Pinotage, typifies the quality of the Pinotage grape and the winemaking ability at Beyerskloof. The premium range wine is representative of the region through its main focus of having more concentrated flavours and a smooth character.

TASTING NOTE

Lovely black fruit flavours upon entry with delicate cedar oak aromas from Barrel maturation. A wine with excellent balance, a lovely core, and a long juicy aftertaste. Ready to enjoy upon release and will develop well for up to 10 years.

VINTAGE CONDITIONS

An excellent winter with the 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 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, and an early, on 13 March. Quality of the grapes looked excellent but down 20% on long-term average production.

VINIFICATION DETAILS

The wine spends 4-5 days in open fermenters with the cap punched through by hand every two hours. Fermentation temperature was between 25-28°C. After malolactic fermentation, the wine is matured in second/third-fill barrels for 12 months.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.5	2.4
pH	**Acidity**
3.56	5.6

ATTRIBUTES

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

Winemaker	Fining Agent	Closure	Region	Vegan
Anri Truter	None	Cork	Stellenbosch	Yes