SECKFORD AGENCIES

BEYERSKLOOF

BEYERSKLOOF

PINOTAGE RESERVE, BEYERSKLOOF

Vintage 2023



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

It was a dry winter and spring with relatively normal cold units. Budding of the vineyards started slightly earlier than normal due to a warm start to spring, with ideal growth conditions up until the last month of the year. In December, much-needed rain helped with vineyards' water reserves before harvest. The bad news was that, in December and early January, there was high disease pressure in the vineyards. The harvest started 7 days earlier than 2022 at the Beyerskloof cellar, with Pinotage and Pinot Noir being the first grapes picked. February flew by with everything ripening at the same time, and by the end of the month, all the Pinotage was in the cellar. The end of February and March brought a lot of rain, making it very difficult to decide when was the optimum time to harvest the Merlot and Cabernets. Hard calls were made during the end of the harvest, but the quality of the late cultivars was good. By far the wettest and toughest harvest in a long time, in terms of picking the grapes at optimum ripeness. Even though it was one of the most challenging vintages, an above-average yield and great wines were made.

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 14 months.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.5	2.2
pH	**Acidity**
2.52	5.8

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