



PINOTAGE RESERVE, BEYERSKLOOF

Vintage

2021



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

Lively dark fruits and plum 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 cool, wet growing season that replenished the water reserves. Harvest started the first week of February and ended the last week of March 2021. This harvest had some challenges with COVID restrictions, lockdown, and some rain that made planning difficult. Overall, the quality of the wines shows lots of promise.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.8	2.9
pH	Acidity
3.54	5.7

VINIFICATION DETAILS

The wine spends 4 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 5% new and 95% second/third-fill barrels for 14 months.

AWARDS

Tim Atkin MW: 91 pts

ATTRIBUTES

 Origin South Africa	 Variety Pinotage	 Malolactic Fermentation Yes	 Bottle Size 75cl	 Vegetarian Yes
 Winemaker Anri Truter	 Fining Agent None	 Closure Cork	 Region Stellenbosch	 Vegan Yes