SECKFORD AGENCIES

BEYERSKLOOF

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PINOTAGE RESERVE, BEYERSKLOOF

Vintage 2022



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

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. The quality of the 2022 vintage wines currently in the cellar, is indicative of another classic Stellenbosch vintage.

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	2.8
pH	**Acidity**
3.54	5.8

AWARDS

Tim Atkin MW: 92 pts
Platter: 90 pts

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