SECKFORD AGENCIES

BEYERSKLOOF

PINOTAGE RESERVE, BEYERSKLOOF

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.

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.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.8	2.9
pH	**Acidity**
3.54	5.7

AWARDS

Tim Atkin MW: 91 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