

TRAILDUST CAPE BLEND, BEYERSKLOOF

Vintage

2024


This wine is an acknowledgement of every person who has been involved in the Pinotage journey, from vineyard to glass. L'Amour describes the Traildust created on the roads travelled and relationships formed as lifelong companions. These friendships share a mutual respect for Pinotage, as well as the people involved in its creation and those who strive to grow this cultivar.

TASTING NOTE

A blend of 34% Pinotage, 33% Pinot Noir and 33% Cinsaut. An abundance of red fruit and cherry aromas combines well with hints of sweet oak. Generous amount of red fruit, cherries, and plum. A well-balanced wine with a juicy middle, well-rounded tannins, and a sweet fruit finish.

VINTAGE CONDITIONS

It was an excellent winter with 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 ultimately, 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 which finished early, on 13 March. The quality of the grapes looked excellent even though yield was down 20% on the long-term average production.

VINIFICATION DETAILS

Grapes were picked at optimum ripeness. Made in open fermenters, on the skins for 4-6 days at an average temp. of 26°C. Punching of the cap was done every 2 hours to extract good colour and flavours from the grapes. After malolactic fermentation in stainless steel tanks, the wine aged in third-fill French oak barrels for 12 months.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.5	2.7
pH	Acidity
3.53	5.6

ATTRIBUTES

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