

TRAILDUST CAPE BLEND, BEYERSKLOOF



Vintage

2021



TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.6	2.5
рН	Acidity
3.47	5.8

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 35% Pinotage, 32% Pinot Noir and 33% Cinsaut. 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 a cool, wet growing season that replenished the water reserves. Harvesting commenced the first week of February and ended the last week of March 2021. This harvest had some challenges with COVID-19 sale restrictions, lockdown, and some rain that made planning difficult. Overall, the quality of the wines shows lots of promise.

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.

AWARDS Tim Atkin MW: 91 pts

ATTRIBUTES

