SECKFORD AGENCIES

BEYERSKLOOF

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TRAILDUST CAPE BLEND, BEYERSKLOOF

Vintage 2023



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 43% Pinotage, 29% Pinot Noir and 28% 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 a dry winter and spring with relatively normal cold units. Budding of the vineyards started slightly earlier than normal due to a warm start to spring, with ideal growth conditions up until the last month of the year. In December, much-needed rain helped with vineyards' water reserves before harvest. The bad news was that, in December and early January, there was high disease pressure in the vineyards. The harvest started 7 days earlier than 2022 at the Beyerskloof cellar, with Pinotage and Pinot Noir being the first grapes picked. February flew by with everything ripening at the same time, and by the end of the month, all the Pinotage was in the cellar. The end of February and March brought a lot of rain, making it very difficult to decide when was the optimum time to harvest the Merlot and Cabernets. Hard calls were made during the end of the harvest, but the quality of the late cultivars was good. By far the wettest and toughest harvest in a long time, in terms of picking the grapes at optimum ripeness. Even though it was one of the most challenging vintages, an above-average yield and great wines were made.

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	3.6
pH	**Acidity**
3.58	5.4

AWARDS

Tim Atkin MW: 91 pts

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