SECKFORD AGENCIES

BEYERSKLOOF

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TRAILDUST CAPE BLEND, BEYERSKLOOF

Vintage 2022



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.
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

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.

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
14.8	2.5
pH	**Acidity**
3.59	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