

## TRAILDUST CAPE BLEND, BEYERSKLOOF

Vintage

2020



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

Abundance of red fruit and cherry aromas combined with hints of sweet oak. Generous amount of sweet fruit, cherries, and plum. A well-balanced wine with a juicy middle and soft well-rounded tannins. A blend of 35% Pinotage, 32% Pinot Noir and 33% Cinsaut.

### VINTAGE CONDITIONS

A relatively normal growing season in the vineyards. There was good rainfall at the end of October to help with even ripening for the mid to early cultivars. The late cultivars still needed additional water to ensure optimum ripeness. The harvest started in early February at the Beyerskloof cellar with Pinotage and Pinot Noir. From then, the harvest was bumper to bumper as everything ripened at the same time. The last fermentation finished just before the first lockdown. In general, the grapes were healthy and the quality looked better than in 2019. The crop was also bigger compared to the past 4 years.











### TECHNICAL ANALYSIS

Alcohol	Residual sugar
15	2.7
pH	Acidity
3.59	5.5

### VINIFICATION DETAILS

The wine remains for 5 days on the skins at 27°C in open fermenters. Punch downs are done every 2 hours during fermentation. After malolactic fermentation, the wine is aged in third-fill French oak barrels for 12 months.

### 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