SECKFORD AGENCIES

BEYERSKLOOF

EERSTE RY CABERNET SAUVIGNON, BEYERSKLOOF

BEYERSKLOOF

Vintage 2023



Translating to 'First Row', the Eerste Ry is the first estate Cabernet Sauvignon in the Beyerskloof portfolio, produced from the first grapes ever planted on Beyerskloof. Eerste Ry symbolically refers to the oldest vineyards planted and pays homage to where it all started.

TASTING NOTE

Intense dark fruit upon entry with delicate spice and savoury aromas from the new oak. A structured Cabernet with excellent complexity but still great balance. Hints of dark chocolate add to a long smooth finish. This wine will develop well for 10 years or longer.

VINTAGE CONDITIONS

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, we had much-needed rain, which 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 the optimum time to harvest the Merlot and Cabernet. This was by far the wettest and most challenging harvest in terms of picking the grapes at optimum ripeness. Even though it was a challenging vintage, it was still had an above- average yield and great wines in the cellars.

VINIFICATION DETAILS

Grapes were picked at optimum ripeness from the oldest vineyards on the farm. Made in open fermenters, on the skins for 5-8 days at an average temperature of 26 – 28°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 100% new French oak for 24 months.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.0	2.3
pH	**Acidity**
3.56	5.8

ATTRIBUTES

Origin	Variety	Malolactic Fermentation	Bottle Size	Vegetarian
South Africa	Cabernet Sauvignon	Yes	75cl	Yes

Winemaker	Fining Agent	Closure	Region	Vegan
Anri Truter	None	Cork	Stellenbosch	Yes