

EERSTE RY CABERNET SAUVIGNON, BEYERSKLOOF

Vintage

2022



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

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.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.5	2.7
pH	Acidity
3.65	5.9

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°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.

ATTRIBUTES



Origin

South Africa



Variety

Cabernet Sauvignon



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Anri Truter



Fining Agent

None



Closure

Cork



Region

Stellenbosch



Vegan

Yes