

Vintage
2021


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

It was a cool wet growing season that replenished the water reserves. Harvesting started the first week of February and ended the last week of March 2021. This harvest had some challenges with COVID-19 sale restrictions, lockdown, and some rain that made planning difficult. Overall, the quality of the wines shows lots of promise.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.8	2.3
pH	Acidity
3.63	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. After bottling, the wine is stored for 2 years before being released for sale.

AWARDS

Tim Atkin MW: 90 pts

Platter: 93 pts

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