

BEYERSKLOOF

EERSTE RY CABERNET SAUVIGNON, BEYERSKLOOF

Vintage

2020



TECHNICAL ANALYSIS

Alcohol	Residual sugar
15.0	3.0
рН	Acidity
3.62	5.6

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

2019/20 was a relatively normal growing season with good rainfall at the end of October that helped 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.

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: 95 pts IWSC: Silver 90 pts

ATTRIBUTES

