

# EERSTE RY CABERNET SAUVIGNON, BEYERSKLOOF

Vintage

2019



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

Upfront dark fruit/cassis compliments the spicy cedar oak aromas from the oak and hints of pencil shavings. Intense dark fruit and cassis upon entry with delicate spice and savoury aromas from the new oak. A structured Cabernet with excellent complexity and great balance. Hints of dark chocolate add to a long smooth finish.

## VINTAGE CONDITIONS

Despite good rainfall, the region was still affected by the preceding drought and realised a much smaller crop for the second year in a row. The start of the harvest was more normal and the early cultivars ripened well. The late cultivars ripened unevenly and later than usual, but overall the quality is good.

## TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.7	3.0
pH	Acidity
3.68	5.5

## 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 25°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: 97 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