



BEYERSKLOOF

BEYERSKLOOF PINOTAGE 2005

A medium bodied Pinotage with a dark ruby colour. A complex Pinotage with cherry and black berry with well integrated with the oak aromas. A balanced wine that could be enjoyed now or age in the bottle for a few years longer. In summer to go with seafood or light meat dishes and spicy food.

Grape Variety: 100% Pinotage

Climate: The summer once again had a long growth period to effect. No stress conditions until middle February when a short warm spell was experienced. Sufficient rainfall in the winter season established good underground water table levels. Some high temperatures in February brought on quick ripening towards the end of the season. A good season for Pinotage.

Soil: Hutton, Clovelly & Kroonstad

Trellising: Mainly bush vines

Age of Vines: 10 - 20 years old

Yield: 7.8 Ton/ha

Vinification: Different systems of skin contact. Open fermenter, roto tanks and fermentomatics. 4,5 days on skins at 25°C. After malolactic fermentation 6-8 months of French oak maturation.

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| Free SO2 | 45 mg/l |
| Total SO2 | 94 mg/l |
| pH | 3.79 |
| Total Acidity | 5.30 g/l |
| Residual Sugar | 2.60 g/l |
| Volatile Acidity | 0.52 g/l |
| Alcohol Vol | 14.00% |

