



BEESLAAR



Pinotage 2012

WINEMAKER	Abrie Beeslaar
COMPOSITION	100% Pinotage
ORIGIN	Stellenbosch – single vineyard
AGE OF VINES	19 year old bush vines
IRRIGATION	None – dry land vineyards
SOIL TYPE	Shale, Oakleaf and decomposed granite
YIELD	5 tons per hectare
AGEING POTENTIAL	15 to 20 years from vintage

VINTAGE CONDITIONS

The 2012 vintage will be remembered as being a very dry season with ideal, cool conditions during the ripening period. Although the season's rainfall was lower than the long term average, it was a much cooler season compared to 2011. While the unusual dry, hot January strained the vineyards, it was a good vintage producing wines with moderate alcohol levels.

VINIFICATION

Handpicked grapes were destemmed, sorted and fermented in open top concrete fermenters at 28°C. The skins were punched down by hand, every 2 hours during fermentation. The juice was drawn off the skins after 3 days. Malolactic fermentation and maturation took place for 17 months in 225L French oak barrels (50% new).

TASTING NOTES

Complex aromas of cherries and red fruits, with attractive notes of cinnamon spice, vanilla and cedarwood derived from the oak. The wine has a rich, luxurious feel with a sturdy framework of grainy tannins. A dense wine with beautiful fruit purity and lingering notes of cured meats on the finish.

ALC 14.50% | RS 1.29 g/l | TA 5.66 g/l | pH 3.65 | TOTAL SO2 95 mg/l