



BEESLAAR



Pinotage 2013

WINEMAKER	Abrie Beeslaar
COMPOSITION	100% Pinotage
ORIGIN	Stellenbosch – single vineyard
AGE OF VINES	20 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

This vintage was characterised by challenges such as canopy and disease management, extreme heat stress and wind damage during berry set. The winter was much colder and wetter than usual with a higher than average rainfall. January and February were wetter than usual and more variation between day and night temperatures had a positive effect on the grape quality.

VINIFICATION

Handpicked grapes were destemmed, sorted and fermented in open top fermenters at 28°C for 3 days. The skins were punched down by hand, every 2 hours during fermentation until the right amount of extraction was achieved. Malolactic fermentation and maturation took place for 19 months in 15 x 225L French oak barrels (50% new) and 1 x 225L American oak barrel.

TASTING NOTES

Inviting aromas of cherries, plums, vanilla and spice fill the nose. Clinical fruit expression with fine and soft tannins, and a creamy texture on the palate. Flavours of dense red fruits and dark chocolate ends with a savoury note on the lengthy finish. A wine of great finesse and character. Best from 2015 onwards.

ALC 14.50% | RS 2.4 g/l | TA 5.40 g/l | pH 3.57 | TOTAL SO₂ 86 mg/l