



# BEESLAAR



## Pinotage 2014

<b>WINEMAKER</b>	Abrie Beeslaar
<b>COMPOSITION</b>	100% Pinotage
<b>ORIGIN</b>	Stellenbosch – single vineyard
<b>AGE OF VINES</b>	21 year old bush vines
<b>IRRIGATION</b>	None – dry land vineyards
<b>SOIL TYPE</b>	Shale, Oakleaf and decomposed granite
<b>YIELD</b>	5 tons per hectare
<b>AGEING POTENTIAL</b>	15 to 20 years from vintage

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### VINTAGE CONDITIONS

An exceptional vintage with regards to yield and quality, together with one of the wettest seasons we had in years. Good climate conditions during flowering and berry set as well as the absence of damaging winds, all contributed to good yields. The winter preceding the 2014 harvest was very cold with solid rainfall throughout. The summer was relatively dry and warm.

### 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 18 months in 16 x 225L French oak barrels (50% new) and 1 x 225L American oak barrel.

### TASTING NOTES

The wine has an intense colour with upfront aromas of black cherries, dark chocolate, sweet spices and also notes of forest floor. Rich, brooding, dense and concentrated on the palate, with immaculate depth and balance. Layer upon layer of ripe, dark fruits further compliment the palate, while the wine ends with a tangy, savoury finish.

ALC 14.50% | RS 2.4 g/l | TA 5.40 g/l | pH 3.57 | TOTAL SO<sub>2</sub> 86 mg/l