



# BEESLAAR

## Pinotage 2018

<b>WINEMAKER</b>	Abrie Beeslaar
<b>COMPOSITION</b>	100% Pinotage
<b>ORIGIN</b>	Stellenbosch – single vineyard
<b>AGE OF VINES</b>	25 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

One of the driest vintages in recent history. December thunderstorms deposited lots of nitrogen in the vineyards, stimulating aggressive growth. The average daytime temperatures were 2°C warmer than the long term average, but without any significant heatwaves. Cooler nights allowed the vines to recover from the harsh stress of the warm, dry days.

### 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 21 months in 225L French oak barrels (40% new).

### TASTING NOTES

Complex aromas of blackcurrants, spice, liquorice and dark chocolate dominate the nose. The palate is plush and luxurious, with layered red and black fruit flavours. A powerfully structured wine with elegant, finely grained tannins and a lingering, dry finish. Best from 2021 onwards.



ALC 14.50% | RS 2.4 g/l | TA 5.4 g/l | pH 3.57 | TOTAL SO2 86 mg/l