



## Pinotage 2019

<b>WINEMAKER</b>	Abrie Beeslaar
<b>COMPOSITION</b>	100% Pinotage
<b>ORIGIN</b>	Stellenbosch – single vineyard
<b>AGE OF VINES</b>	26 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

The winter rainfall was higher than the previous two years. Irregular temperatures from winter until the flowering period, together with cool growing conditions, led to great variations in the vineyards. The cool weather and regular rain showers led to less water stress for the vines during the ripening period. Harvest time was also characterised by regular rain showers.

### 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 19 months in 225L French oak barrels (50% new and 50% 2<sup>nd</sup> fill).

### TASTING NOTES

Concentrated aromas of black cherries, Christmas cake, wild strawberries, plums and cinnamon spice. The nose has that typical Beeslaar perfumed character, with an underlying earthy tone. Beautifully poised and elegant, with fine tannins to support the broad, plush fruit spectrum. The palate is mouth-filling and effortlessly balanced, with lingering savoury notes on the finish.

ALC 14.50% | RS 2.65 g/l | TA 5.3 g/l | pH 3.63 | TOTAL SO2 89 mg/l