

BEESLAAR

VINEYARDS: Single vineyard Stellenbosch

GRAPES: 100% Pinotage

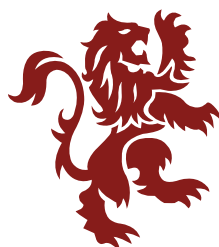
SOILS: Oakleaf, Decomposed Granite

VINIFICATION:

Handpicked grapes were destemmed, sorted and fermented in 5 ton open top fermenters. The cap was punched every 2 hours for 48 hours until the right extraction was achieved. After pressing, malolactic fermentation was done in 50% new French oak and 50% second fill barrels. The wine matured for 17 months in barrels.

Alcohol:	14.5
Residual Sugar:	1.29
pH:	3.65
Total Acidity:	5.66
Total Sulphites:	95mg/ℓ

This wine has an intense ruby red colour that still shows its youth. Cherry and black fruit dominates on the nose but are well supported by cinnamon spice and cedar notes coming from the wood. The 2012 vintage shows rich grainy texture that keeps on developing in your mouth. Decant for 2 hours before serving. I hope you'll have a second bottle.



CONTACT

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