

Pinotage 2013

BEESLAAR, STELLENBOSCH, SOUTH AFRICA



HARVEST & VINTAGE NOTES

The first sorting was done in the vineyards. The perfect bunches were transported in bins to the winery, destemmed, sorted and fermented in 5 ton open fermentors. The cap was punched every 2 hours for 60 hours until the right extraction was achieved. After pressing, malolactic fermentation was done in 15 French oak, and 300 liter American oak barrels. The wine matured for 19 months in the barrels.

It has an intense ruby red color, with plum cake, red fruit, and dark chocolate aromas, offering savory finish on the palate.

96 POINTS: In just two vintages, it has established itself close to the summit of South African red winemaking. Less oaky than the Kanonkop Black Label, but with the same perfume, silky tannins and palate length. *—Tim Atkin, M.W.*

PRESS FOR THE 2012 BEESLAR PINOTAGE:

94 POINTS: This debut vintage from Abrie Beeslaar is one of the most profound interpretations of the tricky Pinotage grape. It's the Grand Cru Burgundy of Pinotages: structured, fresh, complex, ageworthy and elegant. *—Jamie Goode*

94 POINTS: Pinotage genius Abrie Beeslaar's maiden release of a Pinotage under his own label shows his understanding of this tricky grape, and more. Floral, enticing and beautifully framed, it has masses of sweet, brambly fruit, hints of Asian spices, supple tannins and a core of minerality and concentration. An amazing début. *—Tim Atkin, M.W.*



GRAPES: 100% Pinotage

ALCOHOL: 14.5%

RESIDUAL SUGAR: 2.4 g/L

PH: 3.57

TOTAL ACIDITY: 5.4 g/L

TOTAL SULPHUR: 86 mg/L

ANNUAL PRODUCTION:
4,900 X 750ml