

DIESEL PINOTAGE, BEYERSKLOOF



Vintage

2021



TECHNICAL ANALYSIS

Alcohol	Residual sugar
15.0	2.6
рН	Acidity
3.62	5.6

Beyerskloof Diesel Pinotage a tribute to Beyers Truter's beloved Great Dane, Diesel, who features on the label.

TASTING NOTE

Pleasant plum and blackberry aromas upfront with lovely cedar oak in the background. A big structured wine with intense dark fruit flavours. This wine has great depth and balance with a lasting finish.

VINTAGE CONDITIONS

It was a cool wet growing season that replenished the water reserves. Harvest started the first week of February and ended the last week of March 2021. This harvest had some challenges with covid-19 sale restrictions, lockdown, and some rain that made planning difficult. Overall the quality of the wines shows lots of promise.

VINIFICATION DETAILS

Optimum ripeness for picking was at 26°B. Once destemmed berries go through a sorting system to minimise greenness. Fermentation took place in open casks, with punch downs done every 2 hours for 4-5 days. Grapes were pressed before fermentation finished, and malolactic fermentation took place in stainless steel tank. The wine went into new French oak barrels for 20 months, after which only the best barrels were selected for this wine.

AWARDS

Platter: 94 pts

Wine Advocate: 92+ pts

ATTRIBUTES

