

GRAFT
WINE COMPANY

BEESLAAR PINOTAGE / BEESLAAR / 2018 / STELLENBOSCH / SOUTH AFRICA

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PRODUCER

Beeslaar Wines are family owned winery based in Stellenbosch. It was founded in 2011 and the first release of the Beeslaar Pinotage was the 2012 vintage. Beeslaar Wines focus solely on Pinotage and at this stage have only one wine in its portfolio.



VITICULTURE + VINIFICATION

A special old block of bush-vines planted on shale close to Kanonkop, where Abrie is the winemaker. The grapes were picked a week earlier than normal and brought to the cellar for destemming, sorting and fermentation in open top fermenters. The cap was punched every 2 hours for 60 hours until the right extraction was achieved. After pressing, malolactic fermentation was done in 19 French oak barrels and 2 American oak barrels. The wine matured for 21 months in oak, nineteen French oak barrels (40 per cent new oak) and two American oak barrels.

TASTING NOTE

Abrie Beeslaar has been making his own Pinotage since 2012 and it's already achieved iconic status, produced from a special old block of bush-vines planted on shale close to Kanonkop, where Abrie is the winemaker.

FACTS + STATS

WINEMAKER	ABRIE BEESLAAR
VARIETIES	100% PINOTAGE
APPELLATION	STELLENBOSCH
FORMAT	0.750L
CLOSURE	NATURAL CORK
ALCOHOL	14.5%
SUGAR	2.8 G/L
TOTAL ACIDITY	5.5 G/L
BIODYNAMIC	NO
VEGAN	NO
VEGETARIAN	NO
TOTAL SULPHUR	100 MG/L
CASE SIZE	6



