

Beyerskloof Field Blend 2004

An imperial-ruby red colour. On the nose a powerfull, captivating aroma of a classic French blend, dark mocha with undertones of oak spice. On taste it has a clean, smooth entrance with a immediate feeling of complexed intensity. Delectably dry with bold, but soft tannins, medium to full bodied structure. Sweet blackberry, cassis, cigar cedar, a whiff of cloves. Fearless and daring. Sustained lengthiness on the aftertaste.

variety : Cabernet Sauvignon | 75% Cabernet Sauvignon, 25% Merlot

winery : Beyerskloof

winemaker : Beyers Truter

wine of origin : Stellenbosch

analysis : alc : 13.5 % vol rs : 1.2 g/l pH : 3.71 ta : 7.1 g/l va : 0.27 g/l so2 : 73 mg/l fso2 : 21 mg/l

type : Red **style :** Dry **body :** Huge **taste :** Herbaceous **wooded**

pack : Bottle **closure :** Cork

ageing : 15 - 20 Years

in the vineyard : Babernet Sauvignon + Merlot - 5 wire hedge

in the cellar : Skin contact in open fermenters. Punch the cap by hand every 2 hours. On skin at 28°C for 5-6 days. After malolactic fermentation in stainless steel it ages in new French oak barrels for 24 months.



Beyerskloof

Stellenbosch

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