

Beyerskloof Field Blend 2005

A full bodied Bordeaux blend with a pitch black colour. Intense dark berries from the fruit, chocolate and mocha from the new oak maturation. The boldness of the fruit in combination with the smooth tannins leaves a lasting impression on the after taste, with a hint of sweetness. The wine is big and bold.

Heavy, rich flavoured meat dishes is a must.

variety : Cabernet Sauvignon | 60% Cabernet Sauvignon, 40% Merlot

winery : Beyerskloof

winemaker : Beyers Truter

wine of origin : Stellenbosch

analysis : alc : 15.00 % vol rs : 3.20 g/l pH : 3.56 ta : 6.00 g/l va : 0.72 g/l so2 : 133 mg/l fso2 : 22.0 mg/l

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

pack : Bottle **closure :** Cork

in the vineyard : Climate: The summer once again had a long growth period to effect. No stress conditions until middle February when a short warm spell was experienced. Sufficient rainfall in the winter season established good underground water table levels. Some high temperatures in February brought on quick ripening towards the end of the season.

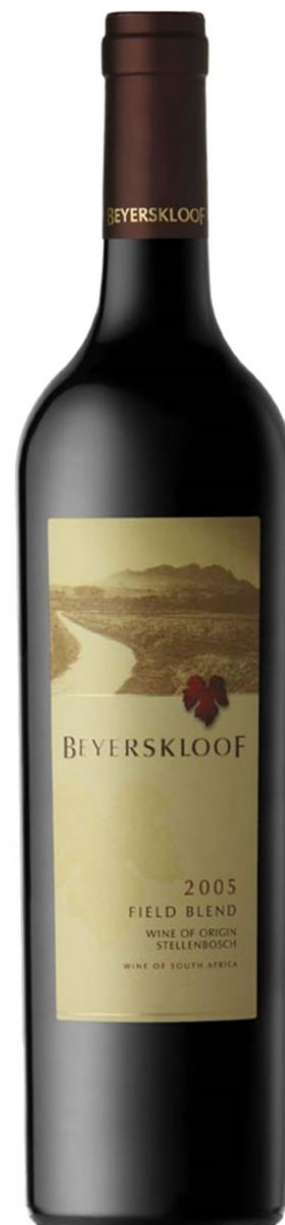
Soil: Hutton, Clovelly

Trellising: 5 wire hedge

Age of Vines: 22 years old

Yield: 5.1 tons/ha

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.



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Stellenbosch

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