

Beyerskloof Synergy Cape Blend 2007

Very forthcoming dark fruit and spicy oak aromas, juicy, fruity with characteristics of plums. The colour is intense dark ruby and the palate finds a round, smooth texture. A well structured wine, truly balanced with an intense mouth feel.

This style of wine matches well with curry flavoured food and meat dishes.

variety : Pinotage | 57% Pinotage, 23% Shiraz, 14% Cabernet Sauvignon, 6% Merlot

winery : Beyerskloof

winemaker : Beyers Truter

wine of origin : Stellenbosch

analysis : alc : 14.50 % vol rs : 3.3 g/l pH : 3.64 ta : 5.9 g/l va : 0.65 g/l so2 : 100 mg/l fso2 : 41 mg/l

type : Red **style :** Dry **body :** Full **taste :** Fragrant **wooded**

pack : Bottle **closure :** Cork

ageing : This wine has a fullness which it last in the bottle for at least 8 years.

in the vineyard : Temperatures during the winter were mild. During the early growth season cool temperatures with good rains in October, November and December were experienced. Nearly no rain fell while cool conditions prevailed during the beginning of the month. During the latter stages of the month hot to extremely hot conditions were experienced. Temperatures in February and March were cool to normal with an above average rainfall.

The season can therefore be summarized as cool with average to above average rainfall in the growth season and maturing period, with a heat-wave during the latter part of January.

in the cellar : 5 Days on the skins at 26° C in roto tanks and open fermenters. After malolactic fermentation the wine is aged in 30% new and 70% second fill French oak barrels for 18 months.



Beyerskloof

Stellenbosch

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