

Beyerskloof Faith Cape Blend 2007

A full bodied Cape blend with an intense dark claret colour. A wine with loads of sweet berry and pepper flavours in balance with new French oak. This wine is big in structure yet has supple, strong tannins for middle as well as a long after taste and a refreshing acidity.

Ideal match with game dishes, red meat, pork and spicy foods.

variety : Cabernet Sauvignon | 30% Cabernet Sauvignon, 30% Merlot, 20% Pinotage, 20% Shiraz

winery : Beyerskloof

winemaker : Beyers Truter

wine of origin : Stellenbosch

analysis : alc : 14.5 % vol rs : 2.9 g/l pH : 3.72 ta : 5.7 g/l va : 0.50 g/l so2 : 127 mg/l fso2 : 43 mg/l

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

pack : Bottle **closure :** Cork

ageing : A wine that will age well in the bottle for 12 - 15 years.

in the vineyard : Climate: During the early growth season cool temperatures with good rains in October, November and December were experienced. During the beginning of January nearly no rain fell whilst cool conditions prevailed, but 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. 2007 was regarded as an excellent vintage for red wine in particular.

Soil: Hutton, Clovelly & Kroonstad

Trellising: Pinotage - Bush Vines; Cabernet Sauvignon, Merlot and Shiraz - 5 wire hedge

Age of Vines: 20 Years old

about the harvest: Grapes were handpicked at optimum ripeness.

Yield: 5.4t/ha

in the cellar : Grapes were hand picked at optimum ripeness. The wine was made in open fermenters and was on the skins for 4 - 5 days at an average temperature of 26°C. Punching of the cap was done every 2 hours to extract good colour and flavours from the grapes. After malolactic fermentation in stainless steel tanks the wine aged in 100% new French oak for 19 months. The Faith blend is a barrel selection of the best wines of the 2007 vintage in the Beyerskloof cellar.

Beyerskloof

Stellenbosch

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