

Beyerskloof Synergy Cape Blend 2008

Rich, dark colour, with tones of ruby red for this Cape blend. Smokey, char notes, warm fruitiness and citrus flavours on the nose. Very forthcoming dark fruit and cedar oak aromas on the nose. Spicy and rich on a bold palate. Good grip and big tannin. Plum pudding warmth with some medicinal notes. Pinotage exuberance play hide and seek in this 'Cape' marriage. A good structured wine with great complexity and balance.

This rich, powerful yet elegant red is a wonderful partner to red meat, game, cheese and spicy foods.

variety : Pinotage | 45% Pinotage, 27% Cabernet Sauvignon, 17% Merlot, 11% Shiraz

winery : Beyerskloof

winemaker : Beyers Truter

wine of origin : Stellenbosch

analysis : alc : 14.5 % vol rs : 1.6 g/l pH : 3.7 ta : 6.1 g/l va : 0.68 g/l so2 : 144 mg/l fso2 : 43 mg/l

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

pack : Bottle **closure :** Cork

ageing : Delicious upon release, this wine will continue to develop in the bottle for up to 10 years if carefully cellared.

in the vineyard : Good rains and cold weather occurred during the winter with early spring following. Early summer saw some moderate temperatures with periods of light showers. January was hot with some rainfalls whilst February was cooler with moderate rainfalls. March and April hosted very hot conditions with little rain.

Soil: Hutton. Clovelly

Trellising: Pinotage bush vines, Cabernet S & Merlot 5 wire hedge.

Age of Vines: 10 - 20 years old.

about the harvest: Yield: 7.2t/ha

in the cellar : 4 days on the skins at 27°C in open fermenters. After malolactic fermentation the wine aged in 30% new and 70% 2nd and 3rd fill French oak barrels for 18 months.

Beyerskloof

Stellenbosch

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