

Beyerskloof Synergy Cape Blend 2010

Colour: Deep dark red colour with a vibrant ruby red rim.

Bouquet: An abundance of fruit on the nose from blackcurrant, dark cherries to hints of plum. This combines well with mocha and cedar aromas from the oak.

Tasting Notes: The fruit aromas compliments the palette and adds a bit of finesse to the wine. A juicy middle, great balance and a lingering aftertaste are all attributes that make this wine a classic Cape Blend. Serve with rich pasta, matured steak or springbok medallions.

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variety : Pinotage | 36% Pinotage, 31% Merlot , 29% Cabernet Sauvignon, 4% Shiraz

winery : Beyerskloof

winemaker : Anri Truter

wine of origin : Stellenbosch

analysis: alc : 14.0 % vol rs : 2.3 g/l pH : 3.71 ta : 6.2 g/l so2 : 137 mg/l

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

pack : Bottle **closure :** Cork

in the vineyard : Soil: Hutton. Clovelly

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

Age of Vines: 10 - 20 years old.

about the harvest: Above average rainfall and cold weather during winter ensured a good water intake by the soils for growth season. Early budding of the vines started due to warm conditions during September. The start of summer had a lot of rain as well as strong winds which caused uneven ripening, smaller berries and lower yields. High temperatures during summer made for an early harvest. The 2010 harvest will be remembered for small yields especially on the red cultivar but ensured greater quality.



Beyerskloof

Stellenbosch

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