

## Beyerskloof Synergy Cape Blend 2012

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

Bouquet: Initial impressions of lovely red fruit and cherries give way to sweet cedar oak aromas.

Tasting Notes: An abundance of black fruit upon entry leads to a big, juicy middle with soft, well rounded tannins. A classic Cape Blend with a pleasant lingering aftertaste.

A classic Cape Blend with a pleasant lingering aftertaste. Serve with stews, game dishes or lamb shank.

**variety :** Pinotage | 54% Pinotage, 23% Cabernet Sauvignon, 23% Merlot

**winery :** Beyerskloof

**winemaker :** Anri Truter

**wine of origin :** Stellenbosch

**analysis :** alc : 14.51 % vol   rs : 2.3 g/l   pH : 3.51   ta : 5.9 g/l   so2 : 108 mg/l

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

**pack :** Bottle   **size :** 750ml   **closure :** Cork

**in the vineyard :** Soil: Klapmuts, Escourt en Wesbank

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

Age of Vines: 10 - 20 years old.

**about the harvest:** Good rainfalls and ideal cold weather conditions during winter ensured good nutrient storage and led to sufficient underground water levels for the growing season. The early growing season with moderate day time temperatures and cool evenings produced even budding. Heatwaves in January put some strain on the vines, however very mild conditions for the rest of the ripening season ensured ideal grape ripening conditions. This mild ripening season resulted in grapes from the 2012 season being picked at a stage of optimal ripeness, resulting in excellent colour and aroma extraction in the wines.

**in the cellar :** 4 days on the skins at 26°C in open fermenters. Punch downs were done every 2 hours during fermentation. After malolactic fermentation the wine aged in 15% new and 85% second and third fill French oak barrels for 16 months.



**Beyerskloof**

Stellenbosch

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