

Beyerskloof Field Blend 2011

Colour: Deep dark core with a ruby red taint. Bouquet: Sweet and red fruit combines well with the integrated spicy cedar aromas from the oak. Tasting notes: Lovely sweet black fruit and tea leaf flavours upon entry. The barrel maturation adds a nice spiciness to the wine with an excellent cedar oak finish. A good example of balance and great depth in this wine.

This wine will pair well with matured steak and game dishes.

variety : Cabernet Sauvignon | 77% Cabernet Sauvignon, 23% Merlot

winery : Beyerskloof

winemaker : Beyers Truter / Anri Truter

wine of origin : Stellenbosch

analysis : alc : 13.5 % vol rs : 2.2 g/l pH : 3.74 ta : 5.8 g/l so2 : 76 mg/l

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

pack : Bottle **size :** 0 **closure :** Cork

2013 Michelangelo International Wine Awards, South Africa - Gold

ageing : Can be enjoyed upon release, but will develop and age very well for up to 10 years in the bottle.

in the vineyard : Soil: Hutton, Clovelly

Trellising: 5 wire hedge

about the harvest: Good rainfalls and cool weather during winter ensured good nutrient storage by the vines. The early summer saw mild temperatures with some cool evenings emulating into an even budding period. Above average temperatures during summer and the latter ripening periods made for an early but intensive harvest. The 2011 harvest saw average yields of healthy grapes with good primary fruit aromas and concentration of the young wines. Should be a good vintage for the Cape Red Varietals.

in the cellar : Both varietals were harvested at the same time. Skin contact in open fermenters with the cap being punched down by hand every 2 hours. After malolactic fermentation in stainless steel the wine aged in new French oak barrels for 24 months.



Beyerskloof

Stellenbosch

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