

## Beyerskloof Faith Cape Blend 2013

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A big structured, well rounded and elegantly balanced Cape blend. Hints of cassis and dark chocolate compliment a great finish.

Bouquet: Upfront Dark fruit combines well Spicy/cedar oak aromas at the end. Intense blackberry, cassis and plum flavours upon entry with delicate charred spice aromas from the new French oak Tasting notes: A big structured, well rounded and elegantly balanced Cape blend. Hints of cassis and dark chocolate compliment a great finish.

An ideal match for lamb shank, oxtail or any game dish.

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**variety** : Pinotage | 34% Pinotage, 33% Cabernet Sauvignon & 33% Merlot

**winery** : Beyerskloof

**winemaker** : Anri Truter

**wine of origin** : Stellenbosch

**analysis** : alc : 15.20 % vol rs : 2.8 g/l pH : 3.53 ta : 6.0 g/l so2 : 102 mg/l

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

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

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Old Mutual Trophy Wine Show 2013 - Bronze Medal  
Decanter World Wine Awards 2013 - Gold Medal

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### ageing :

This wine will age well for 10 – 15 years.

### in the vineyard :

Soil: Hutton, Clovelly & Kroonstad

Trellising: Pinotage Bush Vines - Cabernet Sauvignon & Merlot on 5 wire hedge

Age of Vines: Between 20 - 25 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 cool/moderate day time temperatures and cool evenings produced even budding. A mild December/January provided ideal ripening conditions for the first Pinotage grapes, however heavy rains in early February resulted in difficult harvesting conditions. Mild temperatures had a positive effect on the cultivars picked later in March which resulted in grapes harvested at optimal ripeness, producing good colour and aroma extraction.

### in the cellar :

Grapes were picked at optimum ripeness. Made in open fermenters, on the skins for 5-6 days at an average temp. of 27°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 22 months. The Faith blend is a barrel selection of the best wines from the 2011 vintage in the Beyerskloof cellar.



**Beyerskloof**

Stellenbosch

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