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Beyerskloof Field Blend 2013

Lovely sweet black fruit and tea leaf -flavours upon entry. The barrel maturation adds a nice spiciness to the wine with an excellent finish. Good example of balance and great depth in this wine. This wine will pair well with oxtail and venison loin. Can be enjoyed upon release, but will develop and age very well for up to 10 years in the bottle

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

variety : Cabernet Sauvignon | 72% Cabernet Sauvignon, 28% Merlot
winery : Beyerskloof
winemaker : Beyers Truter / Anri Truter
wine of origin : Stellenbosch
analysis : **alc :** 13.5 % vol **rs :** 2.7 g/l **pH :** 3.66 **ta :** 6.2 g/l **so2 :** 84 mg/l
type : Red **style :** Dry **body :** Full **wooded**
pack : Bottle **size :** 750ml **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.

The Beyerskloof Field Blend is a full bodied Bordeaux Blend, strong in character and elegant in structure. The best grapes were selected, grown next to our cellar on the Koelenhof foot- hills of Stellenbosch. Year after year the field blend is known for its rich texture and full -flavour.

in the vineyard :

Soil: Clovelly
Trellising: 5 wire hedge

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 :

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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