

Beyerskloof Synergy 2015

Colour: Intense dark red colour with a pleasant 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.

Serve with stews, game dishes or lamb shank.

variety : Pinotage | 33% Pinotage; 29% Cabernet Sauvignon and 34% 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.

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. 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 cultivars picked later in March which resulted in grapes harvested at optimal ripeness producing good colour and aroma extraction.

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.



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Stellenbosch

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