

Beyerskloof Cabernet Sauvignon / Merlot 2016

Vibrant, ripe plums and cassis reminds of Christmas-pudding with nutty textures and a hint of spice. A clean entrance on the palate with some blackcurrant and oaky characters. Medium bodied and drinkable with firm ripe tannins, good acidity and a firm structure.

A great companion to meat dishes or pasta.

variety : Cabernet Sauvignon | 52% Cabernet Sauvignon, 48% Merlot

winery : Beyerskloof

winemaker : Anri Truter

wine of origin : Western Cape

analysis : alc : 14.0 % vol rs : 2.47 g/l pH : 3.58 ta : 5.33 g/l so2 : 91 mg/l

type : Red **style** : Dry **body** : Medium **taste** : Fruity **wooded**

pack : Bottle **size** : 0 **closure** : Screwcap

in the vineyard : Soil: Hutton, Clovelly and Kroonstad

Trellising: 5 wire hedge.

Age of vines: Between 10 and 20 years.

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 : Different systems of skin contact and fermentation in open fermenters, roto tanks and fermentomatics. 4 to 5 days on skins at 25°C. After malolactic fermentation the wine was treated with oak.



Beyerskloof

Stellenbosch

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