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Beyerskloof Cabernet Sauvignon / Merlot 2017

Dark ruby red. 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 | 60% Cabernet Sauvignon and 40% Merlot
winery : Beyerskloof
winemaker : Anri Truter
wine of origin : Western Cape
analysis : **alc :** 13.84 % vol **rs :** 3.28 g/l **pH :** 3.64 **ta :** 5.31 g/l
type : Red **style :** Dry **body :** Medium **taste :** Fragrant **wooded**
pack : Bottle **size :** 750ml **closure :** Screwcap

The Beyerskloof Cabernet Sauvignon | Merlot blend is the newest member to our family. An exciting addition in our innovative approach to wine making. This classic blend, well crafted and smooth, seamlessly complements rich tannin and cassis flavours with fruit and berry notes. A lovely wine to enjoy every day.

in the vineyard : Soil: Hutton, Clovelly and Kroonstad
Trellesing: 5 wire hedge.

about the harvest: It is the second year running where we had a cool dry winter which meant not enough rain. We had less than 40% of our normal rainfall leading up to the harvest and the year before that we had 50% less. So, at the moment we have big drought issues. At least on the positive side there was less wind for us in Nov/Des. Also, less diseases/pests and growth vigor in the vineyards due the dry weather. The climate factor that played probably the biggest role in making 2017 a great vintage was the cool nights during January/Feb/ march. Harvest started on 23 January with Pinotage as usual and was 2 days earlier than last year which means it was our earliest start yet on Beyerskloof. This continued until 8 March where we finished with Cabernet Sauvignon. In general, the grapes were healthy, berries were small and concentrated. On the total yield we were still 20% down on our long-term average. Quality of the wines so far looks extremely good with rich dark colours and brilliant fruit on all the red cultivars. Also, analytically the wines looks excellent. It a little early but I think this will be another vintage like 2009 or 2015 or maybe even better!

in the cellar : Different systems of skin contact and fermentation in open fermenters, roto tanks and fermentomatics. 6 to 8 days on skins at 25°C. After malolactic fermentation the wine was treated with oak.

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