

Beyerskloof Synergy Cape Blend 2016

Intense dark red colour with a pleasant ruby red rim. Initial impressions of lovely red fruit and cherries give way to sweet cedar oak aromas. An abundance of black fruit upon entry leads to a big, juicy middle with soft, well rounded tannins.

Serve with Steaks, game dishes or oxtail.

variety : Pinotage | 50% Pinotage, 18% Merlot, 18% Cabernet Sauvignon, 5% Shiraz, 4% Pinot Noir

winery : Beyerskloof

winemaker : Anri Truter

wine of origin : Stellenbosch

analysis : alc : 14.37 % vol rs : 2.68 g/l pH : 3.52 ta : 5.8 g/l

type : Red **style :** Dry **body :** Full **taste :** Fragrant

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: This was the driest winter, spring and summer since the start of the farm in 1988. We had half of our yearly rainfall which meant that we had to irrigate all our Vineyards for at least 48 hours. 2016 was once again an early vintage. Warm/dry weather in August resulted in early bud break, after which a warm dry summer kept the vineyard growth under control and accelerated ripening by 10-14 days. The driest season in Beyerskloof history resulted in a healthy vintage, but very uneven ripening for the later cultivars due to the lack of water. Early cultivars like the Pinot Noir and Pinotage looks very good and due to sorting system demos we could salvage some good Cab's and Merlot!

in the cellar : 6 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 10% new and 90% second and third II French oak barrels for 14 months.



Beyerskloof

Stellenbosch

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