

## Beyerskloof Synergy Cape Blend 2017

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. Initial impressions of lovely red fruit and cherries give way to sweet cedar oak aromas.

Serve with Steaks, game dishes or oxtail.

**variety :** Pinotage | 30% Pinotage, 30% Cabernet S, 26% Merlot, 9% Shiraz, 3% Pinot Noir and 2% Cinsaut

**winery :** Beyerskloof

**winemaker :** Anri Truter

**wine of origin :** Stellenbosch

**analysis :** alc : 14.35 % vol    rs : 2.8 g/l    pH : 3.59    ta : 5.9 g/l

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

**pack :** Bottle    **size :** 750ml    **closure :** Cork

Synergy can be referred to as one of the original Cape Blends in South Africa, in part because it was the first wine to have the term Cape Blend on its label. This blend generally over delivers in all aspects and has helped to forge Beyerskloof's reputation amongst wine drinkers as a quality Red Wine producer. Combining the structure of Cabernet Sauvignon, the fruit forwardness of Pinotage and the softness of Merlot, this Cape Blend synergizes the different cultivars to create a balance unique to the vintage.

**in the vineyard :** Soil: Klapmuts, Escourt and Wasbank

Trellising: Pinotage bush vines – Cabernet Sauvignon, Shiraz and Merlot on 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 vigour 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 look excellent. It a little early but I think this will be another vintage like 2009 or 2015 or maybe even better!

**in the cellar :** 6-7 days on the skins at 25°C in open fermenters. Punch downs were done every 2 hours during fermentation. After malolactic fermentation the wine aged in 5% new and 95% second/third and fourth fill French oak barrels for 13 months.



### Beyerskloof

Stellenbosch

021 865 2135

[www.beyerskloof.co.za](http://www.beyerskloof.co.za)