

## Beyerskloof Faith Cape Blend 2017

Dark red colour with bright edges. Upfront dark fruit combines well with the spicy/cedar oak aromas at the end. Intense blackberry, cassis and cherry flavours upon entry with delicate spice and cedar aromas from the new French oak. A big structured, extremely complex and elegantly balanced Cape blend. Hints of mocha and dark chocolate complement a great finish.

An ideal match for 28 days matured beef sirloin or rib eye, oxtail or a rich osso buco.

**variety :** Pinotage | 34% Pinotage, 33% Cabernet Sauvignon, 33% Merlot

**winery :** Beyerskloof

**winemaker :** Anri Truter

**wine of origin :** Stellenbosch

**analysis :** alc : 15.01 % vol   rs : 2.8 g/l   pH : 3.46   ta : 6.3 g/l

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

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

2023 IWSC - Silver

2022 Platter's Wine Guide - 5 Stars

2021 Veritas Awards - Gold

### ageing :

This wine will age well for 10 – 15 years.

### in the vineyard :

Soil: Hutton, Clovelly & Kroonstad

Trellising: Pinotage Bush Vines - Cabernet Sauvignon & Merlot on 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 cool/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 the cultivars picked later in March which resulted in grapes harvested at optimal ripeness, producing good colour and aroma extraction.

**in the cellar :** Grapes were picked at optimum ripeness. Made in open fermenters, on the skins for 5-7 days at an average temp. of 27°C. Punching of the cap was done every 2 hours to extract good colour and flavours from the grapes. After malolactic fermentation in stainless steel tanks the wine aged in 100% new French oak for 21 months. The Faith blend is a barrel selection of the best wines from the 2015 vintage in the Beyerskloof cellar.



## Beyerskloof

Stellenbosch

021 865 2135

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