

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