

Beyerskloof Synergy Cape Blend 2020

Dark red colour. Fresh dark fruit and spicy aromas upon entry. A well-balanced wine with soft round tannins and a pleasant finish. Pairs well with matured steaks, springbok medallions and Oryx fillet, abundance of black fruit upon entry leads to a big, juicy middle with soft, well-rounded tannins. A classic Cape Blend with great balance and a pleasant finish. Serve with Matured steaks, game dishes, or oxtail. Upfront dark fruit/cassis with hints of oak on the background.

Serve with Steaks, game dishes or oxtail.

variety : Pinotage | 60% Pinotage, 16% Cabernet Sauvignon, 15% Merlot, 5% Shiraz, 2% Cinsaut and 2% Pinot Noir

winery : Beyerskloof

winemaker : Anri Truter

wine of origin : Stellenbosch

analysis : alc : 14.02 % vol rs : 3.2 g/l pH : 3.56 ta : 5.67 g/l

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

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

2023 Investec Trophy Wine Show - Bronze

2023 Platter's Wine Guide - 4.5 Stars

As part of our Reserve range, the Beyerskloof Synergy Cape Blend represents not only the Synergy between our most popular red grape varieties but all combine the classic European with the New World wine styles. This Cape Blend shows the best characteristics of Pinotage and how they can be complemented by an array of varietals.

in the vineyard : It was a cool and wet growing season that replenished the water reserves.

Age of Vines: 21 years

Soil: Hutton, Clovelly and Kroonstad

Trellising: Pinotage and Cinsaut bush vines – the rest of the Cultivars all on Perold 5 wire hedge.

about the harvest: Grapes were picked at optimum ripeness. We started harvesting the first week of February and ended the last week of March 2021. This harvest had some challenges with covid-19 sale restrictions, lockdown and some rain that made planning difficult. Overall the quality of the wines shows lots of promise.

in the cellar : Made in open fermenters, on the skins for 5-8 days at an average temp. of 25°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 French oak for 12 months.

Beyerskloof

Stellenbosch

021 865 2135

www.beyerskloof.co.za

