

Beyerskloof Faith Cape Blend 2018

Beyerskloof Faith Cape Blend 2018 has intense dark fruit flavours upon entry with delicate spice and cedar aromas from the new oak. A full-bodied, complex Cape blend with excellent balance. Hints of mocha and dark chocolate add to a long smooth finish.

An ideal match for rich stews and matured ribeye steak.

variety : Pinotage | 40% Pinotage, 35% Cabernet Sauvignon, 25% Merlot

winery : Beyerskloof

winemaker : Anri Truter

wine of origin : Stellenbosch

analysis : alc : 14.75 % vol rs : 2.5 g/l pH : 3.48 ta : 6.09 g/l va : 20 g/l

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

pack : Bottle **size :** 0 **closure :** Cork

2023 IWSC - Silver

2023 Platter's Wine Guide - Red Blend with Pinotage of the Year

ageing :

This wine will age well for 10 - 15 years.

in the vineyard :

Soil: Hutton, Clovelly and Kroonstad

Trellising: Pinotage Bush Vines - Cabernet Sauvignon and Merlot on Perold 5-wire hedge

about the harvest:

It is the third 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, the big drought issues continue. We also had uneven budding during the start of growth and uneven ripening of grapes close to harvest, so sorting of the berries was a must. Also, on the positive side there was less diseases/ pests and growth vigour in the vineyards due to the dry weather. With all the negatives we expected the worse and was actually presently surprised with the yields and quality of the grapes. The start of harvest was more normal for us compared to the previous 3 vintages and that was early February. This continued until middle March where we finished with Cabernet Sauvignon. In general, the grapes were healthy, berries were very small and concentrated and our yield was the same as last year, 550ton in total. But we are still 20% down on our long-term average yield. Quality of the wines so far looks extremely good with rich dark colours and brilliant fruit on all the red cultivars. This might actually be the best even year vintage in 20 years!

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 26°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 22 months. The Faith blend is a barrel selection of the best wines from the 2018 vintage in the Beyerskloof cellar.



Beyerskloof

Stellenbosch

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