

Beyerskloof Faith Cape Blend 2020

Beyerskloof Faith Cape Blend 2020 has a deep dark red colour. 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 lamb shank, oxtail, or any game dish.

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

winery : Beyerskloof

winemaker : Anri Truter

wine of origin : Stellenbosch

analysis : alc : 15 % vol rs : 2.87 g/l pH : 3.58 ta : 5.56 g/l so2 : 130 mg/l

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

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

2024 Platter's Wine Guide - Red Blend with Pinotage of the Year

2023 Veritas Awards - Double Gold

ageing :

This wine will age well for 10-15 years.

A Cape blend of Pinotage, Cabernet Sauvignon, and Merlot that is a testament to the faith Beyers Truter has in Pinotage and the abundant blessings of nature melded in this ultimate expression of South Africa's heritage grape sired in Stellenbosch soils.

A big structured, well rounded, and elegantly balanced Cape blend.

in the vineyard :

Soil: Hutton, Clovelly and Kroonstad

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

about the harvest:

We had a relatively normal growing season in the vineyards for a change. There was good rainfall at the end of October that helped with even ripening for the mid to early cultivars. The late cultivars still needed additional water to ensure optimum ripeness. The harvest started in early February at the Beyerskloof cellar with Pinotage and Pinot Noir. From then, the harvest was bumper to bumper as it seems everything ripened at the same time. The last fermentation finished just before the first lockdown. In general, the grapes were healthy and the quality looked better than in 2019. The crop was also bigger compared to the past 4 years!

in the cellar : Made in open fermenters, on the skins for 5-8 days at an average temperature 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 2020 vintage in the Beyerskloof cellar.



Beyerskloof

Stellenbosch

021 865 2135

www.beyerskloof.co.za