

Beyerskloof Eerste Ry Cabernet Sauvignon 2020

This Cabernet Sauvignon boasts notes of intense dark fruit and cassis upon entry with delicate spice and savoury aromas from the new oak. A structured wine with excellent complexity and great balance. Hints of dark chocolate add to a long, smooth finish. This wine will develop well for 10 years or longer.

Pairs well with matured sirloin or rump steaks or an oxtail potjie.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Beyerskloof

winemaker : Anri Truter

wine of origin : Stellenbosch

analysis : alc : 13.69 % vol rs : 2.1 g/l pH : 3.68 ta : 5.46 g/l so2 : 135 mg/l

type : Red **style :** Dry **body :** Full **taste :** 0 **wooded** **vegetarian**

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

2025 Platter's Wine Guide - 5 Stars

2024 Veritas Award - Gold

ageing : This wine will develop well for 10 years or longer.

Translating to 'First Row', the Eerste Ry is our first Cabernet Sauvignon in the Beyerskloof portfolio, produced from the first grapes ever planted on Beyerskloof. Eerste Ry symbolically refers to the oldest vineyards planted and pays homage to where it all started.

in the vineyard : The soil of these vineyards is a combination of Clovelly and Kroonstad.

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 were fewer diseases/pests and less growth vigour in the vineyards due to the dry weather. With all the negatives, we expected the worst and was actually pleasantly 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 in early February. This continued until mid-March when we finished with Cabernet Sauvignon. In general, the grapes were healthy, the berries were very small and concentrated, and our yield was the same as last year, 550 tons in total. But we are still 20% down on our long-term average yield. The 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!

Grapes were picked at optimum ripeness.

in the cellar : Made in open fermenters, on the skins for 5-8 days at an average temperature 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 100% new French oak for 24 months. After bottling, the wine is stored for 2 years before being released for sale.



Beyerskloof
Stellenbosch

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