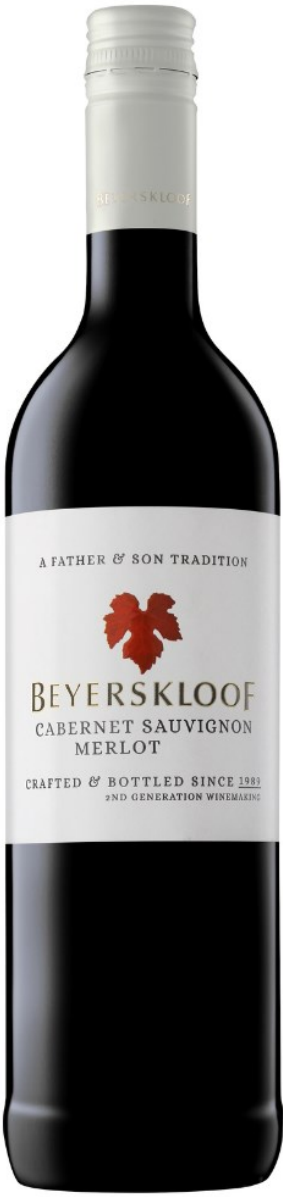
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Beyerskloof Cabernet Sauvignon / Merlot 2022

A clean entrance on the palate with some blackcurrant and oaky characters. Medium-bodied and drinkable with firm ripe tannins, good acidity, and a firm structure.
Aromas: Vibrant ripe plum and blackcurrant aromas with hints of tobacco spice.
Colour: Dark ruby red.

A great companion to meat dishes or pasta.



variety : Cabernet Sauvignon | 50% Cabernet Sauvignon, 50% Merlot
winery : Beyerskloof
winemaker : Anri Truter
wine of origin : Western Cape
analysis : **alc :** 13.5 % vol **rs :** 2.9 g/l **pH :** 3.67 **ta :** 5.6 g/l
type : Red **style :** Dry **body :** Medium **taste :** Fragrant **wooded**
pack : Bottle **size :** 750ml **closure :** Screwcap

The Beyerskloof Cabernet Sauvignon / Merlot blend is a traditional take on the classic two cultivars. An exciting addition to our innovative approach to winemaking. Well-crafted, smooth, rich tannin and cassis flavours with fruit and berry notes. A wine for any occasion.

in the vineyard : We had ideal winter conditions that supplemented water reserves and contributed to even growth, which provided an excellent foundation for the 2022 crop. Following a cool run-up to the season, sudden heat peaks in December and January resulted in sunburn damage on certain vineyard blocks. At the same time, we experienced unexpected rainfall, which led to high disease pressure that caused challenges in minimising the effects of powdery and downy mildew.

about the harvest: As temperatures remained moderate throughout the rest of the season, the grapes took their time to reach optimum ripeness and the start of harvest was delayed by 10-14 days. The 2022 crop was larger than 2021 due to ideal winter conditions. Judging by the quality of the wines that are currently in the cellar, we anticipate another classic Stellenbosch vintage.

in the cellar : Different systems of skin contact and fermentation in open fermenters, roto tanks and fermentomatics. 6 to 8 days on skins at 25°C. After malolactic fermentation, the wine was treated with oak.

Beyerskloof
Stellenbosch
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