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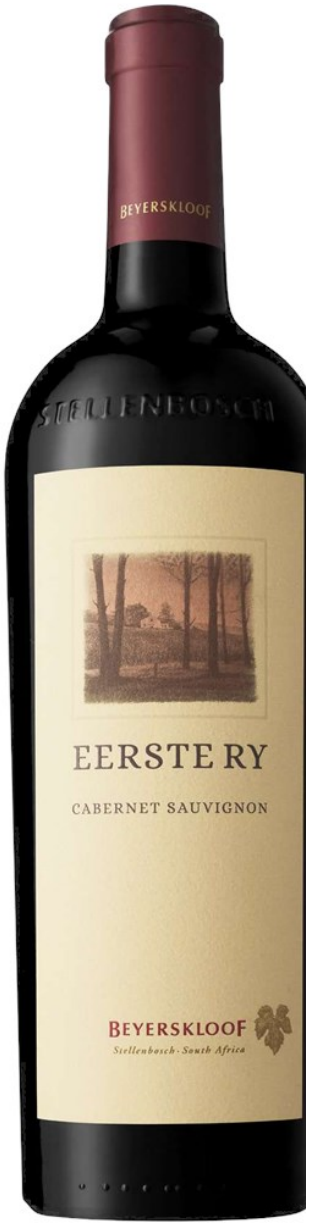
Beyerskloof Eerste Ry Cabernet Sauvignon 2022

Intense dark fruit and cassis upon entry with delicate spice and savoury aromas from the new oak. A structured Cab with excellent complexity but still great balance . Hints of dark chocolate adds to a long smooth finish.

Pairs well with matured ribeye on the bone and Kudu or Oryx fillet.



variety : Cabernet Sauvignon | 100% Cabernet Sauvignon
winery : Beyerskloof
winemaker : Anri Truter
wine of origin : Stellenbosch
analysis : **alc :** 14.5 % vol **rs :** 2.73 g/l **pH :** 3.65 **ta :** 5.9 g/l
type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded** **vegetarian**
pack : Bottle **size :** 750ml **closure :** Cork

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 : 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.

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 : Grapes were picked at optimum ripeness from our oldest vineyards on the farm. Made in open fermenters, on the skins for 5-8 days at an average temp. of 25-28°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 released for sales.

Beyerskloof
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