

Beyerskloof Faith Cape Blend 2022

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

Pairs well with beef ragu, oxtail potjie (stew) or venison pie.

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

winery : Beyerskloof

winemaker : Anri Truter

wine of origin : Stellenbosch

analysis : alc : 14.5 % vol rs : 2.3 g/l pH : 3.53 ta : 5.79 g/l

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

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

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 : We had a dry winter and spring with relatively normal cold units. Budding of the vineyards started slightly earlier than normal due to a warm start to spring, with ideal growth conditions up until the last month of the year. In December, we had much-needed rain, which helped with vineyards' water reserves before harvest. The bad news was that, in December and early January, there was high disease pressure in the vineyards. The harvest started 7 days earlier than 2022 at the Beyerskloof cellar, with Pinotage and Pinot Noir being the first grapes picked. February flew by with everything ripening at the same time, and by the end of the month, all the Pinotage was in the cellar. The end of February and March brought a lot of rain, and it made it very difficult to decide when the optimum time to harvest our Merlot and Cab's was. In the end, we had to make hard calls during the end of the harvest, but we are pleased with the quality of the late cultivars. This was by far the wettest and toughest harvest of my career in terms of picking the grapes at optimum ripeness. Even though it was one of the most challenging vintages, we still had an above-average yield and great wines in the cellar!

in the cellar : Grapes were picked at optimum ripeness. Made in open fermenters, on the skins for 5 – 8 days at an average temperature of 27°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 23 months. The Faith blend is a barrel selection of the best wines from the 2023 vintage in the Beyerskloof cellar.



Beyerskloof

Stellenbosch

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