



BEYERSKLOOF

Synergy (Cape Blend)

As part of our Reserve Range, the Beyerskloof Synergy Cape Blend represents not only the Synergy between our most popular red grape varieties, but all the different slopes, soils and micro-climates where they are grown. This wine combines the classic European with the New World wine styles. A wonderful partner to red meat, game, cheese and spicy foods.

Wine Name: Beyerskloof Synergy Cape Blend
Varietal(s): 50% Pinotage, 18% Merlot, 18% Cabernet Sauvignon, 5% Shiraz, 4% Pinot Noir and Merlot on 5 wire hedge
Vintage: 2016
Soil: Klampnuts, Escourt and Wasbank
Trellising: Pinotage bush vines - Cabernet Sauvignon, Shiraz and Merlot on 5 wire hedge.

Vintage Notes: This was the driest winter, spring and summer since the start of the farm in 1988. We had half of our yearly rainfall which meant that we had to irrigate all our Vineyards for at least 48 hours. 2016 was once again an early vintage. Warm/dry weather in August resulted in early bud break, after which a warm dry summer kept the vineyard growth under control and accelerated ripening by 10-14 days. The driest season in Beyerskloof history resulted in a healthy vintage, but very uneven ripening for the later cultivars due to the lack of water. Early cultivars like the Pinot Noir and Pinotage looks very good and due to sorting system demos we could salvage some good Cab's and Merlot!

Winemaking: 6 days on the skins at 26°C in open fermenters. Punch downs were done every 2 hours during fermentation. After malolactic fermentation the wine aged in 10% new and 90% second and third fill French oak barrels for 14 months.



Technical Information

Total Acidity: 5.8 g/l
Alcohol: 14.37%
pH: 3.52
Total SO₂: 129 mg/l
Residual Sugar: 2.68g/l
Age of Vines: 19 years

Colour: Intense dark red colour with a pleasant ruby red rim.

Bouquet: Initial impressions of lovely red fruit and cherries give way to sweet cedar oak aromas.

Tasting notes: An abundance of black fruit upon entry leads to a big, juicy middle with soft, well rounded tannins. A classic Cape Blend with a pleasant lingering aftertaste. Serve with Steaks, game dishes or oxtail.

Safra 2016. Jantar em 04/10/2019. Belthazar Restaurant & Wine Bar, Waterfront, Capetown/ZA.