



# BEYERSKLOOF

## Field Blend

The Beyerskloof Field Blend is a full bodied Bordeaux Blend, strong in character and elegant in structure. The best grapes were selected, grown next to our cellar on the Koelenhof foot-hills of Stellenbosch. Year after year the field blend is known for it's rich texture and full flavour.



**Wine Name:** Beyerskloof Field Blend  
**Varietal(s):** 75% Cabernet Sauvignon, 25% Merlot  
**Vintage:** 2007  
**Soil:** Hutton, Clovelly  
**Trellising:** 5 wire hedge.

**Vintage Notes:** Good rains and cold weather occurred during the winter with early spring following. Early summer saw some moderate temperatures with periods of light showers. January was hot with some rainfalls whilst February was cooler with moderate rainfalls. March and April hosted very hot conditions with little rain.

**Winemaking:** Skin contact in open fermenters. Punch the cap by hand every 2 hours. On skin at 28°C for 5-6 days. After malolactic fermentation in stainless steel it ages in new French oak barrels for 24 months.

## Technical Information

Total Acidity: 5.8 g/l  
Alcohol: 13.41%  
pH: 3.74  
Total SO<sub>2</sub>: 76 mg/l  
Residual Sugar: 2.2 g/l  
Age of Vines: 23 years old.  
Colour: Deep dark red.

**Bouquet:** Great nut, fruit and berry aromas.

**Tasting notes:** Intense black fruit and sweet spice flavours on the palette. A well balanced wine with good depth and length on the finish. This wine will age well for 15 years or more and is the ideal match for rich flavoured meat dishes.