



BEYERSKLOOF

Faith (Cape Blend)

A full bodied Cape Blend with an intense dark claret colour. A wine with loads of sweet berry and pepper flavours in balance with new French oak. This wine is big in structure, although with supple, strong tannins ensuring a long after taste with a refreshing acidity. A wine that will age well in the bottle for 12 - 15 years. An ideal match with game dishes, red meat, pork and spicy foods.



Wine Name: Beyerskloof Faith
Varietal(s): 47% Cabernet Sauvignon, 36% Pinotage, 17% Merlot
Vintage: 2008
Soil: Hutton, Clovelly and Kroonstad
Trellising: Pinotage bush vines - Cabernet Sauvignon and Merlot on 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: Grapes picked at optimum ripeness. Made in open fermenters, on the skins for 4-5 days at an average temp. of 26°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 19 months. The Faith blend is a barrel selection of the best wines of the 2008 vintage in the Beyerskloof cellar.

Technical Information

Total Acidity: 6.2 g/l
Alcohol: 14.5%
pH: 3.72
Total SO₂: 131 mg/l
Residual Sugar: 1.5 g/l
Age of Vines: 20 -25 years old.
Colour: Dark plum red with bright edges.

Bouquet: Warm, welcoming and intriguing with tar, violet and salty tang aromas.

Tasting notes: Soft, even delicate. Slightly sweet with fruity notes, but not overripe. Entry gives way to luxurious roundedness, beautiful broad tannins, understated with complexity and promise. Extensive length. Made for maturation.