



BEYERSKLOOF

Cabernet Sauvignon | Merlot

The Beyerskloof Cabernet Sauvignon | Merlot blend is the newest member to our family. An exciting addition in our innovative approach to wine making. This classic blend, well crafted and smooth, seamlessly complements rich tannin and cassis flavours with fruit and berry notes. A lovely wine to enjoy every day.



Wine Name: Beyerskloof Cabernet Sauvignon | Merlot
Varietal(s): 55% Cabernet Sauvignon, 45% Merlot
Vintage: 2011
Soil: Hutton, Clovelly and Kroonstad
Trellising: 5 wire hedge.

Vintage Notes: Good rainfalls and cool weather during winter ensured good nutrient storage by the vines. The early summer saw mild temperatures with some cool evenings emulating into an even budding period. Above average temperatures during summer and the latter ripening periods made for an early but intensive harvest. The 2011 harvest saw average yields of healthy grapes with good primary fruit aromas and concentration of the young wines. Should be a good vintage for the Cape Red Varietals.

Winemaking: Different systems of skin contact and fermentation in open fermenters, roto tanks and fermentomatics. 4 to 5 days on skins at 25°C. After malolactic fermentation the wine was treated with oak.

Technical Information

Total Acidity: 5.33 g/l
Alcohol: 14%
pH: 3.58
Total SO₂: 91 mg/l
Residual Sugar: 2.47 g/l
Age of Vines: 10 - 20 years old.

Colour: Dark ruby red.

Bouquet: Vibrant, ripe plums and cassis with nutty textures and a hint of spice.

Tasting notes: a Clean entrance on the palate with some blackcurrant and oaky characters. Medium bodied and drinkable with firm ripe tannins, good acidity and a firm structure. A great companion to meat dishes or pasta.