



# BEYERSKLOOF

## Faith (Cape Blend)

A Super Premium Cape Blend reflecting the true character of our diversity and boldness. This wine is a testament of our faith in Pinotage and our Maker. Ultimately, the Beyerskloof Faith Cape Blend is an expression of confidence in our local wine region and all round expertise.



**Wine Name:** Beyerskloof Faith  
**Varietal(s):** 37% Pinotage, 27% Cabernet Sauvignon, 27% Merlot, 9% Shiraz  
**Vintage:** **2009**  
**Soil:** Hutton, Clovelly and Kroonstad  
**Trellising:** Pinotage bush vines - Cabernet Sauvignon and Merlot on 5 wire hedge.

**Vintage Notes:** Sufficient winter rains ensured stress free vineyards until harvest. A cool growing and long ripening season together with smaller berries and crop size resulted in wines with an abundance of colour and fruit. One of the great vintages of the Cape.

**Winemaking:** Grapes picked at optimum ripeness. Made in open fermenters, on the skins for 5-6 days at an average temp. 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 21 months. The Faith blend is a barrel selection of the best wines from the 2009 vintage in the Beyerskloof cellar.

## Technical Information

**Total Acidity:** 6.9 g/l  
**Alcohol:** 15.0%  
**pH:** 3.70  
**Total SO<sub>2</sub>:** 140 mg/l  
**Residual Sugar:** 2.1 g/l  
**Age of Vines:** 15 - 20 years old.

**Colour:** Dark Ruby red colour with bright edges.

**Bouquet:** Upfront dark fruit and plum aromas with subtle cedar and mocha oak on the nose.

**Tasting notes:** Intense blackberry, cassis and plum flavours upon entry with delicate spice and cedar aromas from the new French oak. A big structured, well rounded and elegantly balanced Cape blend. Hints of mocha and dark chocolate compliment a great finish. This wine will age well for 10 – 15 years. An ideal match for lamb shank, oxtail or a South African game potjie.