



BEYERSKLOOF

Field Blend

The Beyerskloof Field Blend is a full bodied Bordeaux styled blend, strong in character and elegant in structure. The best grapes were selected, grown next to our cellar on the Koelenhof foothills 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): 63% Cabernet Sauvignon; 37% Merlot
Vintage: **2008**
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: Both varieties were harvested at the same time, leaving the Merlot slightly riper and the Cabernet Sauvignon slightly greener. Skin contact in open fermenters with the cap being punched down by hand every 2 hours. Rested on the skins at 28°C for 5-6 days. After malolactic fermentation in stainless steel the wine aged in new French oak barrels for 24 months.

Technical Information

Total Acidity: 3.2 g/l
Alcohol: 14.44%
pH: 3.56
Total SO₂: 87 mg/l
Residual Sugar: 4.4 g/l
Age of Vines: 25 years old.

Colour: Deep dark red with hints of brown on the edges.

Bouquet: Loads of sweet red fruits with well integrated spicy cedar aromas from the French oak.

Tasting notes: Lovely sweet red fruit and cigar box flavours upon entry. The oak also adds a nice spiciness to the wine with an excellent charred mocha finish. A good example of balance and great depth in a wine. This wine will pair well with matured steak or oxtail. Enjoy upon release, but will develop well for up to 10 years.