



BEYERSKLOOF

Synergy (Cape Blend)

As part of our Reserve Range, the Beyerskloof Synergy represents not only the synergy of our four red grape varieties, but all the different slopes, soils and micro-climates where they are grown. This wine combines the classic European with the New World wine styles. A wonderful partner to red meat, game, cheese and spicy foods.



Wine Name: Beyerskloof Synergy Cape Blend
Varietal(s): 45% Pinotage, 27% Cabernet Sauvignon, 17% Merlot, 11% Shiraz
Vintage: 2008
Soil: Hutton, Clovelly
Trellising: Pinotage bush vines - Cabernet S, Shiraz 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: 4 days on the skins at 27°C in open fermenters. After malolactic fermentation the wine aged in 30% new and 70% second and third fill French oak barrels for 18 months.

Technical Information

Total Acidity: 6.1 g/l
Alcohol: 14.5%
pH: 3.7
Total SO₂: 144 mg/l
Residual Sugar: 1.6 g/l
Age of Vines: 10 - 20 years old.
Colour: Dark ruby red.

Bouquet: Smokey, char notes with a warm fruitiness and citrus flavours. Striking in character, with dark fruit and cedar aromas.

Tasting notes: Spicy, rich and bold on the palate with good grip and great tannins. Hints of plum pudding provide with a warm feel that ultimately ensures for a good structured wine, with great complexity and balance. This wine will age well for up to 10 years.