



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): 49% Pinotage; 35% Cab; 15% Merlot en 1% Shiraz
Vintage: **2011**
Soil: Klapmuts, Escourt en Wasbank
Trellising: Pinotage bush vines - Cabernet S, Shiraz and Merlot on 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: 4 days on the skins at 27°C in open fermenters. Punch downs were done every 2 hours during fermentation. After malolactic fermentation the wine aged in 15% new and 85% second and third fill French oak barrels for 18 months.

Technical Information

Total Acidity: 5.7 g/l
Alcohol: 14.37%
pH: 3.56
Total SO₂: 94 mg/l
Residual Sugar: 2.8 g/l
Age of Vines: 10 - 20 years old.

Colour: Intense dark red colour with a pleasant purple rim.

Bouquet: Initial impressions of lovely red fruit and dark cherries give way to pleasant mocha and cedar oak aromas.

Tasting notes: An abundance of black fruit upon entry leads to a big, juicy middle with soft, well rounded tannins. A classic Cape Blend with a pleasant lingering aftertaste. Serve with stews, game dishes or lamb shank.