



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): 46% Pinotage, 36% Cabernet Sauvignon, 18% Merlot
Vintage: **2010**
Soil: Hutton, Clovelly and Kroonstad
Trellising: Pinotage bush vines - Cabernet Sauvignon and Merlot on 5 wire hedge.

Vintage Notes: Above average rainfall and cold weather during winter ensured a good water intake by the soils for growth season. Early budding of the vines started because of warm conditions during September. The start of summer had a lot of rain as well as strong winds which caused uneven ripening, smaller berries and lower yields. High temperatures during summer made for an early harvest. The 2010 harvest will be remembered for small yields especially on the red cultivar, but ensured greater quality.

Winemaking: Grapes picked at optimum ripeness. Made in open fermenters, on the skins for 5-6 days at an average temp. of 26°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 22 months. The Faith blend is a barrel selection of the best wines from the 2010 vintage in the Beyerskloof cellar.



Technical Information

Total Acidity: 5.8 g/l
Alcohol: 14.31%
pH: 3.55
Total SO₂: 133 mg/l
Residual Sugar: 2.6 g/l
Age of Vines: 15 - 20 years old.

Colour: Dark Ruby red colour with bright edges.

Bouquet: Upfront dark fruit and plum aromas paired with subtle cedar and oak notes.

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 cassis and dark chocolate compliment a great finish. This wine will age well for 10 – 15 years. An ideal match for lamb shank, oxtail or any game dish.