



# BEYERSKLOOF

## Cabernet Sauvignon | Merlot

The Beyerskloof Cabernet Sauvignon | Merlot blend is the newest member to our family. An exciting addition in our innovative approach to wine making. This classic blend, well crafted and smooth, seamlessly complements rich tannin and cassis flavours with fruit and berry notes. A lovely wine to enjoy every day.



**Wine Name:** Beyerskloof Cabernet Sauvignon | Merlot  
**Varietal(s):** 52% Cabernet Sauvignon, 48% Merlot  
**Vintage:** 2012  
**Soil:** Hutton, Clovelly and Kroonstad  
**Trellising:** 5 wire hedge.

**Vintage Notes:** Good rainfalls and ideal cold weather conditions during winter ensured good nutrient storage and led to sufficient underground water levels for the growing season. The early growing season with moderate day time temperatures and cool evenings produced even budding. Heatwaves in January put some strain on the vines, however very mild conditions for the rest of the ripening season ensured ideal grape ripening conditions. This mild ripening season resulted in grapes from the 2012 season being picked at a stage of optimal ripeness, resulting in excellent colour and aroma extraction in the wines.

**Winemaking:** Different systems of skin contact and fermentation in open fermenters, roto tanks and fermentomatics. 4 to 5 days on skins at 25°C. After malo-lactic fermentation the wine was treated with oak.

## Technical Information

Total Acidity: 5.25 g/l  
Alcohol: 14.13%  
pH: 3.59  
Total SO<sub>2</sub>: 94 mg/l  
Residual Sugar: 2.34 g/l  
Age of Vines: 10 - 20 years old.

**Colour:** Dark ruby red.

**Bouquet:** Vibrant, ripe plums and cassis reminds of Christmas-pudding with nutty textures and a hint of spice.

**Tasting notes:** Clean entrance on the palate with some blackcurrant and oak characters. Medium bodied and drinkable with firm ripe tannins, good acidity and a firm structure. A great companion to meat dishes or pasta.