



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): 54% Pinotage; 23% Cabernet Sauvignon and 23% Merlot
Vintage: 2012
Soil: Klampmuts, Escourt en Wasbank
Trellising: Pinotage bush vines - Cabernet S, Shiraz and Merlot on 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: 4 days on the skins at 26°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 16 months.

Technical Information

Total Acidity: 5.9 g/l
Alcohol: 14.51%
pH: 3.51
Total SO₂: 108 mg/l
Residual Sugar: 2.3 g/l
Age of Vines: 10 - 20 years old.

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

Bouquet: Initial impressions of lovely red fruit and cherries give way to sweet 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.