



# BEYERSKLOOF

## Field Blend

The Beyerskloof Field Blend is a full bodied Bordeaux styled blend, strong in character and elegant in structure. The best grapes were selected, grown next to our cellar on the Koelenhof foothills of Stellenbosch. Year after year the field blend is known for it's rich texture and full flavour.



**Wine Name:** Beyerskloof Field Blend  
**Varietal(s):** 63% Cabernet Sauvignon; 37% Merlot  
**Vintage:** **2009**  
**Soil:** Clovelly  
**Trellising:** 5 wire hedge.

**Vintage Notes:** Sufficient winter rains ensured stress free vineyards until harvest. A cool growing and long ripening season together with smaller berries and crop size resulted in wines with an abundance of colour and fruit. One of the great vintages of the Cape.

**Winemaking:** Both varieties were harvested at the same time. Skin contact in open fermenters with the cap being punched down by hand every 2 hours. Rested on the skins at 26°C for 6 days. After malolactic fermentation in stainless steel the wine aged in new French oak barrels for 24 months

## Technical Information

Total Acidity: 6.0 g/l  
Alcohol: 14.11%  
pH: 3.53  
Total SO<sub>2</sub>: 118 mg/l  
Residual Sugar: 2.7 g/l  
Age of Vines: 26 years old.

**Colour:** Deep dark core with a ruby red taint.

**Bouquet:** An abundance of sweet red fruit with well integrated spicy cedar aromas from the French oak.

**Tasting notes:** Lovely sweet red fruit and tea leaf flavours upon entry. The oak barrel maturation adds a nice spiciness to the wine with an excellent cedar oak finish. A good example of balance and great depth in a wine. This wine will pair well with matured steak and rack of lamb. Can be enjoyed upon release, but will develop and age very well for up to 10 years in the bottle.