



BEYERSKLOOF

Field Blend

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

Wine Name: Beyerskloof Pinotage Reserve
Varietal(s): 88% Cabernet S/ 12% Merlot
Vintage: 2010
Soil: Clovelly
Trellising: 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: Both varieties were harvested at the same time. Skin contact in open fermenters with the cap being punched down by hand every 2 hours. After malolactic fermentation in stainless steel the wine aged in new French oak barrels for 24 months



Technical Information

Total Acidity: 6.3 g/l
Alcohol: 14.23%
pH: 3.43
Total SO₂: 83 mg/l
Residual Sugar: 2.8 g/l
Age of Vines: 27years

Colour: Deep dark core with a ruby red rim.

Bouquet: Sweet fruit and blackcurrant combines well with the integrated spicy cedar aromas from the oak.

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