



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): 36% Pinotage, 28% Cabernet Sauvignon, 36% Merlot
Vintage: 2011
Soil: Hutton, Clovelly and Kroonstad
Trellising: Pinotage bush vines - Cabernet Sauvignon and Merlot on 5 wire hedge

Vintage Notes: Good rainfalls and cool weather during winter ensured good nutrient storage by the vines. The early summer saw mild temperatures with some cool evenings emulating into an even budding period. Above average temperatures during summer and the latter ripening periods made for an early but intensive harvest. The 2011 harvest saw average yields of healthy grapes with good primary fruit aromas and concentration of the young wines. Should be a good vintage for the Cape Red Varietals.

Winemaking: Grapes were picked at optimum ripeness. Made in open fermenters, on the skins for 5-6 days at an average temp. of 27°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 2011 vintage in the Beyerskloof cellar.



Technical Information

Total Acidity: 6.1 g/l
Alcohol: 12.5%
pH: 3.34
Total SO₂: 110 mg/l
Residual Sugar: 1.57 g/l
Age of Vines: 15 – 20 years

Colour: Dark Ruby red colour with bright edges.

Bouquet: Upfront Dark fruit combines well Spicy/cedar oak aromas at the end.

Tasting notes: Intense blackberry, cassis and plum flavours upon entry with delicate charred spice 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.