



BEYERSKLOOF

Field blend 2011

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 Field Blend
Varietal(s): 77% Cabernet Sauvignon, 23% Merlot
Vintage: 2011
Soil: Clovelly
Trellising: 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: 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: 6.0 g/l
Alcohol: 14.52%
pH: 3.65
Total SO₂: 85 mg/l
Residual Sugar: 2.7 g/l
Age of Vines: 23 years

Colour: Deep dark core with a ruby red rim.

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

Tasting notes: Lovely sweet/red 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 venison. Can be enjoyed upon release, but will develop and age very well for up to 10 years in the bottle.