



# BEYERSKLOOF

## Field Blend 2015

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 its rich texture and full flavour.

**Wine Name:** Beyerskloof Field Blend 2015  
**Varietal(s):** 80% Cabernet Sauvignon. 20% Merlot  
**Vintage:** 2015  
**Soil:** Clovelly  
**Trellising:** 5 wire hedhe

**Vintage Notes:** Plenty of rain and sufficient cold units during the winter ensured good nutrient and underground water levels for the growing season. This resulted in very even budding. As a result of some late cold fronts during August, followed by cool and wet weather during the early growing season, initial growth was slow. This cold spell was followed by ideal growing climate and a mild December/January provided ideal ripening conditions. Although some rain fell during early January, the month of February saw dry and hot conditions speeding up the ripening process. A cooler March ensured ideal ripeness of the later varieties.

**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 tanks the wine aged in new French oak barrels for 24 months.



## Technical Information

**Total Acidity:** 6.1 g/l  
**Alcohol:** 14.74%  
**pH:** 3.63  
**Total SO<sub>2</sub>:** 106mg/l  
**Residual Sugar:** 2.6 g/l  
**Age of Vines:** 30 years

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

**Bouquet:** Sweet and red fruit combines well with the integrated spice 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 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.