



# BEYERSKLOOF

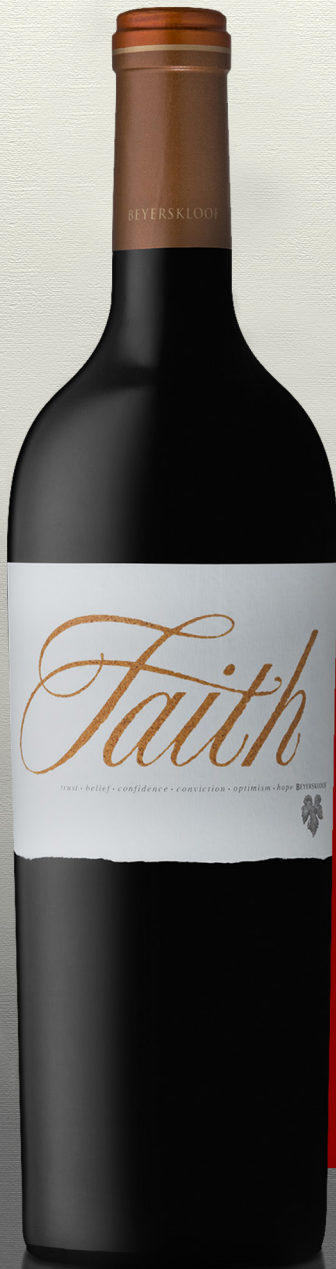
## Faith (Cape Blend)

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.

**Wine Name:** Beyerskloof Faith  
**Varietal(s):**  
**Vintage:** 2013  
**Soil:** Hutton, Clovelly and Kroonstad  
**Trellising:** Pinotage bush vines - Cabernet Sauvignon and Merlot on 5 wire hedge

**Vintage Notes:** Good rainfalls and ideal cold weather conditions during winter ensured good nutrient storage and led to sufficient underground water levels for the growing season. The early growing season with cool/moderate day time temperatures and cool evenings produced even budding. A mild December/January provided ideal ripening conditions for the first Pinotage grapes, however heavy rains in early February resulted in difficult harvesting conditions. Mild temperatures had a positive effect on the cultivars picked later in March which resulted in grapes harvested at optimal ripeness, producing good colour and aroma extraction.

**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:** 6.0 g/l  
**Alcohol:** 15.20%  
**pH:** 3.53  
**Total SO<sub>2</sub>:** 102 mg/l  
**Residual Sugar:** 2.8 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.