



BEYERSKLOOF

Field Blend 2013

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
Varietal(s): 82% Cabernet Sauvignon, 18% Merlot
Vintage: 2013
Soil: Clovelly
Trellising: 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: 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: 6.2 g/l
Alcohol: 14.3%
pH: 3.58
Total SO₂: 101 mg/l
Residual Sugar: 2.03 g/l
Age of Vines: 26 years

Colour: Deep dark core with a ruby red taint.

Bouquet: Sweet and red fruit 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.