



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): 34% Pinotage, 33% Cabernet Sauvignon and 33% Merlot
Vintage: 2015
Soil: Hutton, Clovelly and Kroonstad
Trellising: Pinotage bush vines - Cabernet Sauvignon and Merlot on Perold 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. 2015 was one of the earliest vintage in decades. Warm weather in August resulted in early bud break, after which a warm dry summer kept the vineyard growth under control and accelerated ripening by 10 – 14 days. The dry season resulted in one of the healthiest vintage in years with no losses due to diseases and rot at Beyerskloof. This is one of the best Vintage for Stellenbosch and Beyerskloof in decades, so look out for 2015 wines in 2 years' time!

Winemaking: Grapes were picked at optimum ripeness. Made in open fermenters, on the skins for 5-7 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 21 months. The Faith blend is a barrel selection of the best wines from the 2015 vintage in the Beyerskloof cellar.



Technical Information

Total Acidity: 6.3 g/l
Alcohol: 15.01%
pH: 3.46
Total SO₂: 90 mg/l
Residual Sugar: 2.8 g/l
Age of Vines: 20 years

Colour: Dark red colour with bright edges.

Bouquet: Upfront dark fruit combines well with the spicy/cedar oak aromas at the end.

Tasting notes: Intense blackberry, cassis and cherry flavours upon entry with delicate spice and cedar aromas from the new French oak. A big structured, extremely complex and elegantly balanced Cape blend. Hints of mocha and dark chocolate compliment a great finish. This wine will age well for 10 – 15 years. An ideal match for 28 days matured beef sirloin or rib eye, oxtail or a rich osso buco.