



BEYERSKLOOF

Faith Cape Blend 2016

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): **50% Pinotage, 30% Cabernet Sauvignon and 20% Merlot**
Vintage: **2016**
Soil: Hutton, Clovelly and Kroonstad
Trellising: Pinotage bush vines - Cabernet Sauvignon and Merlot on Perold 5 wire hedge.

Vintage Notes: This was the driest winter, spring and summer since the start of the farm in 1988. We had half of our yearly rainfall which meant that we had to irrigate all our Vineyards for at least 48 hours. 2016 was once again an early vintage. Warm/dry 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 driest season in Beyerskloof history resulted in a healthy vintage, but very uneven ripening for the later cultivars due to the lack of water. Early cultivars like the Pinot Noir and Pinotage looks very good and due to sorting system demos we could salvage some good Cab's and Merlot!

Winemaking: Grapes were picked at optimum ripeness. Made in open fermenters, on the skins for 5-8 days at an average temp. of 26°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: 13.76%
pH: 3.35
Total SO₂: 104mg/l
Residual Sugar: 2.0 g/l
Age of Vines: 15-19 years old

Colour: Dark red colour with bright edges.

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

Tasting notes: Intense cassis, blackberry and cherry flavours upon entry with delicate spice and cedar aromas from the new oak. A big structured, extremely complex and elegantly balanced Cape Blend. Hints of mocha and dark chocolate compliments a great finish. Pairs well with oxtail or rich osso buco.