



**BEYERSKLOOF**  
THE HOME OF PINOTAGE

## Faith Cape Blend 2018

A Cape blend of Pinotage, Cabernet Sauvignon & Merlot which is a testament to the faith Beyers Truter has in Pinotage and the abundant blessings of nature melded in this ultimate expression of South Africa's heritage grape sired in Stellenbosch soils. A big structured, well-rounded & elegantly balanced Cape blend. This wine will age well for 10 - 15 years.

**Colour:** Deep dark red colour.

**Tasting notes:** Intense dark fruit flavours upon entry with delicate spice and cedar aromas from the new oak. A full-bodied, complex Cape blend with excellent balance. Hints of mocha and dark chocolate add to a long smooth finish. Pairs well with rich stews and matured Ribeye.

**Bouquet:** Upfront dark fruit compliments the spicy/cedar oak aromas at the end

**Vintage Notes:** It is the third year running where we had a cool dry winter which meant not enough rain. We had less than 40% of our normal rainfall leading up to the harvest and the year before that we had 50% less. So, the big drought issues continue. We also had uneven budding during the start of growth and uneven ripening of grapes close to harvest, so sorting of the berries was a must. Also, on the positive side there was less diseases/pests and growth vigour in the vineyards due to the dry weather. With all the negatives we expected the worse and was actually presently surprised with the yields and quality of the grapes. The start of harvest was more normal for us compared to the previous 3 vintages and that was early February. This continued until middle March where we finished with Cabernet Sauvignon. In general, the grapes were healthy, berries were very small and concentrated and our yield was the same as last year, 550ton in total. But we are still 20% down on our long-term average yield. Quality of the wines so far looks extremely good with rich dark colours and brilliant fruit on all the red cultivars. This might actually be the best even year vintage in 20 years!

**Winemaking:** Grapes were picked at optimum ripeness. Made in open fermenters, on the skins for 5-7 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 22 months. The Faith blend is a barrel selection of the best wines from the 2018 vintage in the Beyerskloof cellar.

**Technical Information:**

**Varietal(s):** 40% Pinotage, 35% Cabernet Sauvignon and 25% Merlot

**Age of Vines:** 20 years

**Total Acidity:** 6.09 g/l

**Alcohol:** 14.75%

**pH:** 3.48

**Total SO2:** 105 mg/l

**Residual Sugar:** 2.5 g/l

**Soil:** Hutton, Clovelly and Kroonstad

**Trellising:** Pinotage bush vines - Cabernet Sauvignon and Merlot on Perold 5 wire hedge.



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