



BEYERSKLOOF
THE HOME OF PINOTAGE

Synergy Cape Blend 2019

As part of our Reserve range, the Beyerskloof Synergy Cape Blend represents not only the Synergy between our most popular red grape varieties but all combine the classic European with the New World wine styles. This Cape Blend shows the best characteristics of Pinotage and how they can be complemented by an array of varietals.

Colour: Intense dark red colour with a lovely ruby red rim.

Tasting notes: An abundance of black fruit upon entry leads to a big, juicy middle with soft, well-rounded tannins. A classic Cape Blend with great balance and a pleasant finish. Serve with Matured steaks, game dishes, or oxtail.

Bouquet: Initial impressions of red fruit and cherries give way to hints of cedar/toasted oak aromas.

Vintage Notes: Despite good rainfall, the region was still affected by the preceding drought and realised a much smaller crop for the second year in a row. The start of the harvest was more normal and the early cultivars ripened well. The late cultivars ripened more uneven and later. The quality of the wines so far looks really good.

Winemaking: 6-7 days on the skins at 26°C in open fermenters. Punch downs were done every 2 hours during fermentation. After malolactic fermentation the wine aged in 5% new and 95% second/third and fourth fill French oak barrels for 12-14 months.

Technical Information:

Varietal(s): 41% Pinotage, 23% Merlot, 21% CabSauv, 6% Shiraz, 5% Cinsaut, 4% Pinot noir

Age of Vines: 20-22years

Total Acidity: 6.09 g/l

Alcohol: 14.28%

pH: 3.56

Total SO₂: 126 mg/l

Residual Sugar: 3.2 g/l

Soil: Klapmuts, Escourt and Wasbank

Trellising: Pinotage bush vines and the rest of the cultivars is planted on 5 wire hedges



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