



BEYERSKLOOF

Synergy (Cape Blend)

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 combines the classic European with the New World wine styles. A wonderful partner to red meat, game, cheese and spicy foods.

Wine Name: Beyerskloof Synergy Cape Blend

Varietal(s): 30% Pinotage, 30% Cabernet S, 26% Merlot, 9% Shiraz, 3% Pinot Noir and 2% Cinsaut

Vintage: 2017

Soil: Klapmuts, Escourt and Wasbank

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

Vintage Notes: It is the second 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, at the moment we have big drought issues. At least on the positive side there was less wind for us in Nov/Des. Also, less diseases/pests and growth vigour in the vineyards due the dry weather. The climate factor that played probably the biggest role in making 2017 a great vintage was the cool nights during January/Feb/ march. Harvest started on 23 January with Pinotage as usual and was 2 days earlier than last year which means it was our earliest start yet on Beyerskloof. This continued until 8 March where we finished with Cabernet Sauvignon. In general, the grapes were healthy, berries were small and concentrated. On the total yield we were still 20% down on our long-term average. Quality of the wines so far looks extremely good with rich dark colours and brilliant fruit on all the red cultivars. Also, analytically the wines look excellent. It a little early but I think this will be another vintage like 2009 or 2015 or maybe even better!

Winemaking: 6-7 days on the skins at 25°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 13 months.

Technical Information



Total Acidity: 5.9 g/l

Alcohol: 14.35%

pH: 3.59

Total SO2: 115 mg/l

Residual Sugar: 2.8g/l

Age of Vines: 20 years

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

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

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 a pleasant lingering aftertaste. Serve with Steaks, game dishes or oxtail.