

CABERNET MERLOT, BEYERSKLOOF

Vintage

2021



BEYERSKLOOF

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The Beyerskloof Cabernet Sauvignon / Merlot blend is a traditional take on the classic Bordeaux-style cultivars. Well crafted and smooth, seamlessly integrated for everyday enjoyment.

TASTING NOTE

A clean entrance on the palate with some blackcurrant and oaky characters. Medium-bodied and drinkable with firm ripe tannins, good acidity, and a firm structure. 53% Cabernet Sauvignon, 47% Merlot

VINTAGE CONDITIONS

It was a cool, wet growing season that replenished the water reserves. Harvesting started the first week of February and ended the last week of March 2021. This harvest had some challenges with covid-19 sale restrictions, lockdown, and some rain that made planning difficult. Overall the quality of the wines shows lots of promise.

VINIFICATION DETAILS

The wine undergoes skin contact and fermentation in open fermenters, roto tanks, and fermentomatics. It spends 6 to 8 days on skins at 25°C. After malolactic fermentation, the wine is treated with oak.

TECHNICAL ANALYSIS

Alcohol

14.0

pH

3.73

Acidity

5.0

ATTRIBUTES



Origin

South Africa



Variety

Cabernet/Merlot



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Anri Truter



Fining Agent

None



Closure

Screw top



Region

Stellenbosch



Vegan

Yes