SECKFORD AGENCIES

BEYERSKLOOF

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SYNERGY CAPE BLEND, BEYERSKLOOF

Vintage 2024



As part of the Reserve range. the Beyerskloof Synergy Cape Blend represents not only the Synergy between the 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.

TASTING NOTE

Generous amounts of red fruit and plum. A well-balanced wine with a juicy middle, soft
well-rounded tannins, and a sweet fruit finish. A blend of 35% Pinotage, 33% Merlot, 16% Cabernet Sauvignon, 7% Shiraz, 5% Cinsaut & 4% Pinot Noir

VINTAGE CONDITIONS

An excellent winter with the ideal conditions for the vines during their rest period. Budding started end of August with a lot of rain, which created high disease pressure. In October, strong winds continued until mid-January. The wind had a positive effect on the disease pressure but had a negative effect on flowering, and in the end, the yield. Harvest started 7 days earlier at the end of January, due to a few heat waves in January. Weather conditions were great during harvest, with an early finish on 13 March. Quality of the grapes looked excellent even though long-term average production was down by 20%.

VINIFICATION DETAILS

Grapes were handpicked from vines in the Bottelary area. Fermentation took place in open fermenters for 4-6 days. After Malolactic Fermentation the wine went to French oak barrels for 12 months.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.0	2.6
pH	**Acidity**
3.64	5.6

ATTRIBUTES

Origin	Variety	Malolactic Fermentation	Bottle Size	Vegetarian
South Africa	Red Blend	Yes	75cl	Yes

Winemaker	Fining Agent	Closure	Region	Vegan
Anri Truter	None	Cork	Stellenbosch	Yes