

SYNERGY CAPE BLEND, BEYERSKLOOF

Vintage

2021



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

Upfront dark fruit/cassis aromas with hints of oak on the background. Fresh dark fruit and spicy aromas upon entry. A well-balanced wine with soft round tannins and a pleasant finish. A blend of 45% Pinotage, 23% Merlot, 25% Cabernet Sauvignon, 5% Shiraz, 1% Cinsaut and 1% Pinot Noir

VINTAGE CONDITIONS

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

TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.2	3.1
pH	Acidity
3.59	5.7

VINIFICATION DETAILS

Grapes were picked at optimum ripeness. Made in open fermenters on the skins for 5-8 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 French oak for 12 months.

AWARDS

Tim Atkin MW: 90 pts

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