SECKFORD AGENCIES

BEYERSKLOOF

BEYERSKLOOF

SYNERGY CAPE BLEND, BEYERSKLOOF

Vintage 2023



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

Fresh red and dark fruit with spicy aromas upon entry. A well-balanced wine with soft round tannins and a pleasant finish. A blend of 52% Pinotage, 20% Merlot, 21% Cabernet Sauvignon & 7% Shiraz.

VINTAGE CONDITIONS

It was a dry winter and spring with relatively normal cold units. Budding of the vineyards started slightly earlier than normal due to a warm start to spring, with ideal growth conditions up until the last month of the year. In December, much-needed rain helped with vineyards' water reserves before harvest. The bad news was that, in December and early January, there was high disease pressure in the vineyards. The harvest started 7 days earlier than 2022 at the Beyerskloof cellar, with Pinotage and Pinot Noir being the first grapes picked. February flew by with everything ripening at the same time, and by the end of the month, all the Pinotage was in the cellar. The end of February and March brought a lot of rain, making it very difficult to decide when was the optimum time to harvest the Merlot and Cabernets. Hard calls were made during the end of the harvest, but the quality of the late cultivars was good. By far the wettest and toughest harvest in a long time, in terms of picking the grapes at optimum ripeness. Even though it was one of the most challenging vintages, an above-average yield and great wines were made.

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 12-15 months.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.0	2.8
pH	**Acidity**
3.51	5.8

AWARDS

Tim Atkin MW: 92 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