SECKFORD AGENCIES

BEYERSKLOOF

BEYERSKLOOF

SYNERGY CAPE BLEND, BEYERSKLOOF

Vintage 2022



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 34% Pinotage, 31% Merlot, 27% Cabernet Sauvignon & 8% Shiraz.

VINTAGE CONDITIONS

Ideal winter conditions supplemented water reserves and contributed to even growth, which provided an excellent foundation for the 2022 crop. Following a cool run-up to the season, sudden heat peaks in December and January resulted in sunburn damage on certain vineyard blocks. At the same time, unexpected rainfall led to high disease pressure that caused challenges in minimising the effects of powdery and downy mildew. As temperatures remained moderate throughout the rest of the season, the grapes took their time to reach optimum ripeness, and the start of harvest was delayed by 10-14 days. The 2022 crop was larger than 2021 due to ideal winter conditions. The quality of the 2022 vintage wines currently in the cellar, is indicative of another classic Stellenbosch vintage.

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.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.4	2.8
pH	**Acidity**
3.65	5.7

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