SECKFORD AGENCIES

BEYERSKLOOF

SYNERGY CAPE BLEND, BEYERSKLOOF

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.

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
14.2	3.1
pH	**Acidity**
3.59	5.7

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