



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 60% Pinotage, 15% Merlot, 16% Cabernet Sauvignon, 5% Shiraz, 2% Cinsaut and 2% Pinot Noir

VINTAGE CONDITIONS

It was a relatively normal growing season in the vineyards for a change. There was good rainfall at the end of October that helped with even ripening for the mid to early cultivars. The late cultivars still needed additional water to ensure optimum ripeness. The harvest started in early February at the Beyerskloof cellar with Pinotage and Pinot Noir. From then, the harvest was bumper to bumper as it seems everything ripened at the same time. The last fermentation finished just before the first lockdown. In general, the grapes were healthy and the quality looked better than in 2019. The crop was also bigger compared to the past 4 years!

TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.0	3.2
pH	Acidity
3.56	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 25°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.

ATTRIBUTES



Origin

South Africa



Variety

Red Blend



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Anri Truter



Fining Agent

None



Closure

Cork



Region

Stellenbosch



Vegan

Yes