


**FAITH CAPE BLEND, BEYERSKLOOF**

Vintage

**2023**

**TECHNICAL ANALYSIS**

Alcohol	Residual sugar
14.5	2.3
pH	Acidity
3.53	5.8

A Cape blend of Pinotage, Cabernet Sauvignon, and Merlot which is a testament to the faith Beyers Truter has in Pinotage and the abundant blessings of nature melded in this ultimate expression of South Africa's heritage grape sired in Stellenbosch soils.

**TASTING NOTE**

Intense dark fruit and cassis upon entry, with delicate spice and cedar aromas from the new oak. A big structured Cape blend with excellent complexity but still great balance. Hints of dark chocolate add to a long smooth finish. A blend of 34% Pinotage, 33% Cabernet Sauvignon and 33% Merlot.

**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 picked at optimum ripeness. Made in open fermenters, on the skins for 5-8 days at an average temp. of 27°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 100% new French oak for 23 months. The Faith blend is a barrel selection of the best wines from the 2023 vintage in the Beyerskloof cellar.

**ATTRIBUTES**

				
Origin	Variety	Malolactic Fermentation	Bottle Size	Vegetarian
South Africa	Red Blend	Yes	75cl	Yes



Winemaker

Anri Truter



Fining Agent

None



Closure

Cork



Region

Stellenbosch



Vegan

Yes