

FAITH CAPE BLEND, BEYERSKLOOF



Vintage

2020



TECHNICAL ANALYSIS

Alcohol	Residual sugar
15.0	2.9
рН	Acidity
3.58	5.6

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

Upfront dark fruit/cassis compliments the spicy cedar oak aromas from the oak. 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

Good rainfall at the end of October 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!

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 100% new French oak for 22 months. The Faith blend is a barrel selection of the best wines from the 2020 vintage in the Beyerskloof cellar.

AWARDS Platter: 97 pts

ATTRIBUTES

