



BEESLAAR

Alcohol - 14.50%
Residual Sugar - 3.0 g/l
Total Acidity - 5.7 g/l
Total SO₂ - 86 mg/l
pH - 3.43

THE SACRAMENT 2022

WINEMAKER

Abrie Beeslaar

COMPOSITION

60% Cabernet Sauvignon / 20% Merlot /
20% Cabernet Franc

ORIGIN

Stellenbosch (Helderberg & Banhoek)

AGE OF VINES

20 years

IRRIGATION

Supplementary drip irrigation

SOIL TYPE

Decomposed granite

YIELD

5 tons per hectare

AGEING POTENTIAL

20 to 30 years from vintage

VINTAGE CONDITIONS

The 2022 vintage began with a cold, wet winter, promoting uniform budding and flowering. However, the increased moisture led to heightened pest and disease challenges. Despite these demanding conditions, late-ripening varieties such as Cabernet successfully reached optimal ripeness.

VINIFICATION

The hand-harvested grapes were destemmed, carefully sorted, partially crushed, and fermented in open-top fermenters. The cap was gently punched down every six hours over a period of six days for optimal colour extraction. The wine was then matured in 100% new 225L French oak barrels for 19 months, undergoing two rackings during this time.

TASTING NOTES

The wine displays a deep ruby-red hue. The nose is an inviting blend of cassis, ripe red berries, dark chocolate, and tobacco, complemented by subtle hints of graphite and delicate herbs - the hallmarks of a refined Bordeaux-style blend. The palate is bold and intricately layered, with a well-structured yet harmonious balance of fruit and oak, leading to a rich, dry finish that is distinctly Beeslaar in character. A wine that possesses the ability to age for exceptional lengths of time, exhibits complexity, and exudes elegance.



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