

Blaauwklippen Blending Competition 2021 Winning Blend (39th)

Blaauwklippen Range

WINE OF ORIGIN STELLENBOSCH

Winemaker: Narina Cloete

CULTIVARS

Cabernet Sauvignon 40% | Malbec 40% | Merlot 20%

VITICULTURE

Grapes originated from 3 vineyard sites on our farm and are situated in the Stellenbosch Golden Triangle. The soil potentials on the sites varied from medium - high potential Tukulu soils to poorer Klapmuts soils. A combination of very narrow plantings (1,8m x 1.0m) and wider plantings (2,3m x 1,4m) were implemented. Annual yield of 5 and 7 tons/ha.

WINEMAKING

The grapes were handpicked and transported to the cellar for processing. Cultivars were separately destemmed and fermented in stainless-steel tanks. Twice daily pump-overs ensured the delicate extraction of tannins. Prolonged skin contact of around 14-21 days were given after fermentation before pressing. Malo-lactic fermentation followed in 300L French oak barrels. The separate batches were matured for 16 months in French oak barrels and oak casks before blending and bottling. Only 2nd and 3rd fill barrels used.

TASTING NOTE

This Cape Bordeaux style red blend with its dark fruit nose and classic backbone was masterfully blended by

DeVine Club.

Plum, cassis and dark chocolate nuances on the nose. Velvet tannins and a textured mid-palate continues onto a mineral finish.

FOOD PAIRING

A stunning wine for meat dishes or to enjoy on its own.

Founded in 1682, Blaauwklippen is one of the oldest wine farms in Stellenbosch. Etched between ancient blue granite boulders on the

| ANALYSIS | Alc. | RS | pH | TA |
|----------|---------|---------|------|------|
| | 14.437% | 2.10g/l | 3.49 | 5.30 |

slopes of mineral-rich mountain soils, we produce authentic wines in harmony with the simplicity of country living.
www.blaauwklippen.com