

## Blaauwklippen Merlot 2005

This wine invites with layers of cherry, pomegranate, smoky-vanilla and cigar-box flavours. The subtle fruit flavours are nicely balanced by the tannins, resulting in a soft, fresh wine.

Creamy pasta dishes, leg of lamb, fillet steak. Serve at 17° C.

**variety :** Merlot | 100% Merlot

**winery :** Blaauwklippen Vineyards

**winemaker :** Rolf Zeitvogel

**wine of origin :** Stellenbosch

**analysis :** alc : 13.5 % vol    rs : 2.3 g/l    pH : 3.38    ta : 6.2 g/l

**type :** Red    **style :** Dry    **wooded**

**pack :** Bottle    **closure :** Cork

**ageing :** Enjoy immediately or within 5 years.

**in the vineyard :** **Irrigation:** Drip

**Slope:** South-East

**Density:** 2.7 x 1.2

**Soil:** Clovelly

**Trellising:** Double Perold

**in the cellar :** **Fermentation:** Inoculated with yeast strain, fermented for a period of 7 days

**Skin contact:** 7 days after fermentation on skins

**Maturation:** Matured in a combination of large and small oak vats.

**Bottle type:** 726 Claret Dark Green



## Blaauwklippen Vineyards

Stellenbosch

021 880 0133

[www.blaauwklippen.com](http://www.blaauwklippen.com)