

Blaauwklippen Barouche Cultivar Selection 2005

This interesting blend is the winning combination of flavors chosen by the wine loving souls of the Symposia Wine Society, through our annual Wine Blending competition.

Fillet steak, rich stews and ostrich. Drinking temperature: 17° C

variety : Merlot | 45% Cabernet Sauvignon 30% Shiraz }15% Merlot 10% Mourvedre

winery : Blaauwklippen Vineyards

winemaker : Rolf Zeitvogel

wine of origin : Stellenbosch

analysis : alc : 13.14 % vol rs : 2.1 g/l pH : 3.48 ta : 5.4 g/l

type : Red **style :** Dry **body :** Full **wooded**

pack : Bottle **closure :** Cork

ageing : Enjoy immediately or within 3 - 5 years.

in the vineyard : The vineyards which carry the fruit for this wine are grown amongst blue granite outcrops of Blaauwklippen, Stellenbosch.

in the cellar : The fruity, soft wine is gently matured in large oak barrels, which create a smooth, elegant yet well structured wine.

Fermentation: Spontaneous fermentation with natural yeast. Fermented for 2 weeks.

Cold soak: 2 days

Skin contact: 14 days after fermentation maceration.

Maturation: matured in large oak vats.



Blaauwklippen Vineyards

Stellenbosch

021 880 0133

www.blaauwklippen.com