

Blaauwklippen Zinfandel Noble Late Harvest 2008

The combination of the unique Zinfandel variety and Blaauwklippen terroir can be appreciated in this elegantly created wine. Fermented and matured in small oak barrels result in a delicately balanced Noble Late Harvest Zinfandel dessert wine.

Suggested Food: Dessert Drinking Temperature: 15°C

variety : Zinfandel | 100% Zinfandel

winery : Blaauwklippen Vineyards

winemaker : Rolf Zeitvogel

wine of origin : Stellenbosch

analysis : **alc** : 11.68 % vol **rs** : 155.2 g/l **pH** : 3.69 **ta** : 6.7 g/l

type : Dessert **style** : Sticky

pack : Bottle **closure** : Cork

ageing : Enjoy immediately or within 10 - 15 years.

in the vineyard : Irrigation: Drip

Slope: South

Density: 2.5 x 1.4

Soil: Hutton

Trellising: Tripple Perold

in the cellar : Fermentation: In small oak

Cold soak: 2 days

Skin contact: 2 days

Maturation: In new French oak



Blaauwklippen Vineyards

Stellenbosch

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www.blaauwklippen.com