

## Blaauwklippen Merlot 2007

---

A truly harmonious Merlot, scented with hints of thyme, mint and berries. The palate offers layers of mocha, rum-chocolate and fresh cherries nicely balance by good acidity and tannins. Matured in large oak barrels.

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 : 1.5 g/l   pH : 3.32   ta : 6.5 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: Spontaneous fermentation for a period of 10 days.

Skin contact: 7 days after fermentation on skins.

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

### Blaauwklippen Vineyards

Stellenbosch

021 880 0133

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