

Blaauwklippen Barouche Magnum 2009

This wine is the winning blend of the 2010 Blending Competition, submitted by the Engineers' Wine Society from Port Elizabeth. It is a spicy, well structured wine brimful of dark fruit and chocolate flavours with good integrated ripe tannins.

Curry and Bobotie dishes, rich stews, venison. Drinking temperature: 17° C

variety : Zinfandel | 45% Zinfandel, 42% Shiraz, 7% Malbec, 6% Cabernet Sauvignon

winery : Blaauwklippen Vineyards

winemaker : Rolf Zeitvogel

wine of origin : Stellenbosch

analysis : **alc** : 14 % vol **rs** : 5.8 g/l **pH** : 3.63 **ta** : 5.5 g/l

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

pack : Bottle **size** : 0 **closure** : Cork

ageing : Enjoy immediately or within 5 - 10 years.

in the cellar : **Fermentation** : Spontaneous fermentation with natural yeast.

Fermented for 2 weeks.

Cold soak : 2 days

Skin contact : 14 days after fermentation maceration.

Maturation : Matured in small oak barrels (45% new).



Blaauwklippen Vineyards

Stellenbosch

021 880 0133

www.blaauwklippen.com