

Blaauwklippen Barouche Cultivar Selection 2007

This wine was the winning blend of the 2008 Blending Competition, submitted by the Wine Tasters' Guild of South Africa from Cape Town. It is full bodied, well structured and well integrated wine.

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

variety : Merlot | 30% Merlot 9% Zinfandel 46% Shiraz 15% Cabernet Sauvignon

winery : Blaauwklippen Vineyards

winemaker : Rolf Zeitvogel

wine of origin : Stellenbosch

analysis : alc : 13.94 % vol rs : 1.64 g/l pH : 3.47 ta : 6.16 g/l

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

pack : Bottle **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.



Blaauwklippen Vineyards

Stellenbosch

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www.blaauwklippen.com