

## Blaauwklippen Barouche Cultivar Selection 2008

This wine is the winning blend of the 2009 Blending Competition, submitted by the Helderberg Quaffers from Somerset West. It is a full bodied, well structured and well integrated wine.

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

**variety :** Cabernet Sauvignon | 35 % Cabernet Sauvignon 15 % Malbec 20 % Merlot 30 % Shiraz

**winery :** Blaauwklippen Vineyards

**winemaker :** Rolf Zeitvogel

**wine of origin :** Stellenbosch

**analysis :** alc : 13.65 % vol rs : 2.1 g/l pH : 3.75 ta : 5.1 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](http://www.blaauwklippen.com)