

Blaauwklippen Vineyard Selection Cabernet Sauvignon 2007

This dark and ripe wine delivers a beautiful mixture of fruit and spice. The fruit is very complex and focused and is directed into a beautiful and lengthy finish. The wine ends with a prominent, lingering aftertaste introducing the slightest touch of sweetness.

Serve at 17° C.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Blaauwklippen Vineyards

winemaker : Rolf Zeitvogel

wine of origin : Stellenbosch

analysis : alc : 13 % vol rs : 1.3 g/l pH : 3.3 ta : 6.4 g/l

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

pack : Bottle **closure :** Cork

ageing : Enjoy immediately or within the next 10 - 15 years at a temperature of 17° C.

in the vineyard : This wine reflects the beautiful complexity of the finest red wine terroir, Stellenbosch. The intensity of these noble varieties has been further enhanced by the slower fermentation caused by natural yeast found in the vineyards.

in the cellar : Spontaneous fermentation with natural yeast. 6 days of cold soak before fermentation. 10 days skin contact after alcoholic fermentation. Matured for 14 months in 225l oak barrels, 50% new and 50% 2nd fill.



Blaauwklippen Vineyards

Stellenbosch

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