

Blaauwklippen Vineyard Selection Shiraz 2007

This perfectly balanced wine delivers gorgeous tobacco, leather, blackcurrant and plum flavours against a slightly peppery and spicy backdrop. It is a well structured and full bodied superior wine with a lingering aftertaste of sweet tobacco. 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.

Goes well with meat dishes or strong flavoured game. Pairs very well with pasta. Serve at 17°C.

variety : Shiraz | 100% Shiraz

winery : Blaauwklippen Vineyards

winemaker : Rolf Zeitvogel

wine of origin : Stellenbosch

analysis : **alc** : 13.5 % vol **rs** : 1.5 g/l **pH** : 3.6 **ta** : 5.2 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 vineyard :

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 225 litre oak barrels, 50% new and 50% second fill.



Blaauwklippen Vineyards

Stellenbosch

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www.blaauwklippen.com