

Blaauwklippen Barouche Magnums 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, ostrich. Serving temperature: 17°C

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

winery : Blaauwklippen Vineyards

winemaker : Rolf Zeitvogel with Albert Basson

wine of origin : Stellenbosch

analysis : alc : 13.5 % vol rs : 2.1 g/l pH : 3.75 ta : 5.1 g/l

type : Red **style :** Dry **body :** Medium **taste :** Herbaceous **wooded**

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

in the cellar : Spontaneous fermentation with natural yeast. Fermented for two weeks.

Cold soak for two days.

Skin contact: 14 days after fermentation maceration.

Maturation: matured in small oak barrels.



Blaauwklippen Vineyards

Stellenbosch

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