

Blaauwklippen Vineyard Selection Cabriolet 2007

A classic selection of Noble Varietals. Beautifully complex with aromas of eucalyptus, coffee and cloves. The elegant palate offers rich layers of dark rum flavoured chocolate, blackcurrant and cherry, hints of cloves, tobacco and spice. An intense mouth feel is stretched through with a lingering note of 'after eight dinner' mint.

Variety of red meats, duck breast, stuffed turkey, Springbok, ostrich, matured cheese or meaty pasta dishes. Drinking Temperature: 17 °C

variety : Malbec | 50% Malbec, 25% Petit Verdot, 25% Cabernet Sauvignon

winery : Blaauwklippen Vineyards

winemaker : Rolf Zeitvogel

wine of origin : Stellenbosch

analysis : **alc** : 13.32 % vol **rs** : 1.5 g/l **pH** : 3.42 **ta** : 6.3 g/l

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

pack : Bottle **closure** : Cork

ageing : Enjoy immediately or within 5 - 10 years.

in the cellar : Spontaneous fermentation for 12 days. 2 days of cold soak. 14 days of maceration after fermentation. Matured in small oak barrels for 20 months in 225 litre barrels.



Blaauwklippen Vineyards

Stellenbosch

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www.blaauwklippen.com