

## Blaauwklippen Vineyard Selection Cabriolet 2010

A seamless blend of Noble Varietals. Beautifully complex with aromas of red berry fruit, vanilla oak, pepper spice, chocolate and liquorice. Full bodied with a smooth finish.

Can be enjoyed with a variety of foods like red meats, duck breast, Springbok, ostrich, matured cheese or meaty pasta dishes. Serve at 17°C.

**variety :** Malbec | 50% Malbec, 30% Merlot, 10% Shiraz, 5% Petit Verdot, 5% Cabernet Sauvignon

**winery :** Blaauwklippen Vineyards

**winemaker :** Rolf Zeitvogel

**wine of origin :** Stellenbosch

**analysis :** alc : 14.15 % vol    rs : 1.6 g/l    pH : 3.71    ta : 5.6 g/l

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

**pack :** Bottle    **size :** 750ml    **closure :** Cork

2013 China Wine & Spirit Awards Best Value (CWSA) - Bronze

**ageing :** Enjoy immediately or within 5 - 10 years.

**in the cellar :** Spontaneous fermentation with natural yeast. 3 days cold soak before fermentation. 10 days skin contact after alcoholic fermentation. Matured for 18 months in French and Romanian oak barrels.



### Blaauwklippen Vineyards

Stellenbosch

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[www.blaauwklippen.com](http://www.blaauwklippen.com)