

## Blaauwklippen Merlot Reserve 2010

Deliciously rich and concentrated. This wine has aromatic layers of black cherry, coconut, chocolate, clove, and cinnamon. The long finish of cherry and plum with a light oak toffee notes from oak aging makes for a complex drinking experience. Supple tannins add to the wine's character, a wine with great ageing potential.

Merlot pairs nicely with dishes that complement its fruit and qualities. A great match for pasta, richly flavored red meats and game stew. Serve at 17°C, decant 24 hours before serving

**variety :** Merlot | 100% Merlot

**winery :** Blaauwklippen Vineyards

**winemaker :** Rolf Zeitvogel

**wine of origin :** Stellenbosch

**analysis :** alc : 13.61 % vol rs : 1.8 g/l pH : 3.58 ta : 5.2 g/l

**type :** Red

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

**ageing :** Maturation potential 10 - 15 years

**in the vineyard :** The Merlot grapes from this West/East high density vineyard have been hand picked. High potential duplex soil consisting of Oakleaf and Tukulu soil. We use the six wire trellising system and meticulous viticulture practices like bunch halving and intense canopy management is standard practice.

**about the harvest:**

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**in the cellar :** The Blaauwklippen Reserve Collection is the ultimate expression of selected terroir blocks. Only the finest hand selected grapes are spontaneous fermented in French oak cask after "maceration carbonic". For the maturation and spontaneous malolactic fermentation we used first fill French oak barrels of 300 liters each. Resulting in wines with deep structure and firmer, finer grained tannins, ideal for cellaring purposes. The Reserve Collection is produced only when the quality of our fruit is of the highest quality, therefore availability will be vintage dependent.



### Blaauwklippen Vineyards

Stellenbosch

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