

Blaauwklippen Shiraz Reserve 2010

The wine has decadent aromas of roasted coffee, chocolate, red berries, smoky spice and black currant. The playful palate is brimming with rich mocha flavours which seamlessly integrate with the gently textured vanilla oak. The finish is long and savoury with persistent velvety tannins.

Shiraz pairs nicely with dishes that complement its fruit and spicy qualities. A great match for grilled meats or veggies, wild game, richly flavoured red meats and beef stew. Serve at 17°C, decant 24 hours before serving.

variety : Shiraz | 100% Shiraz

winery : Blaauwklippen Vineyards

winemaker : Rolf Zeitvogel

wine of origin : Stellenbosch

analysis : **alc** : 13.50 % vol **rs** : 1.4 g/l **pH** : 3.63 **ta** : 5.6 g/l

type : Red **style** : Off Dry

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

ageing : Maturation potential 10 - 15 years

in the vineyard : The Blaauwklippen Single Vineyard 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".

in the cellar : For the maturation and spontaneous malolactic fermentation we used first fill French and Romanian oak barrels of 300 liters each. Resulting in wines with deep structure and firmer, finer grained tannins, ideal for cellaring purposes. The Single Vineyard 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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