

Blaauwklippen Barouche Magnums 2011

This wine is the winning blend of the 2012 Blaauwklippen Blending Competition, submitted by the "WWIWWEW" Wine Club from Gauteng. The blend is brimful of dark berry, albany to rum chocolate flavours with a hint of spice. Deep structure with smooth tannins and a playful finish.

Enjoy with red meat, pasta and grilled food. Serving temperature: 17°C

variety : Shiraz | 32% Shiraz, 30% Zinfandel, 20% Cabernet Franc, 18% Petit Verdot

winery : Blaauwklippen Vineyards

winemaker : Rolf Zeitvogel with Albert Basson

wine of origin : Stellenbosch

analysis : alc : 14.76 % vol rs : 2.8 g/l pH : 3.66 ta : 4.8 g/l

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

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

ageing : Enjoy immediately or within 5 to 10 years of cellaring. br /

in the cellar : Spontaneous fermentation with natural yeast, fermented for 2 weeks. Cold soak 2 days. Maturation in small and big oak barrels (32% new)



Blaauwklippen Vineyards

Stellenbosch

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