

## Blaauwklippen Shiraz Reserve 2009

An abundance of plum, black berries and wood spice flavours, complemented by underlying vanilla and smoke aromas. The wine has a complex, lingering finish.

The Blaauwklippen Reserve Collection is the ultimate expression of selected terroir blocks. Only the finest grapes are hand selected, spontaneous melolactic fermented in French and Romanian Oak Cask and matured in French oak barriques for at least 18 months. Resulting in wines with good 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.

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 : 14.50 % vol   rs : 2.0 g/l   pH : 3.51   ta : 5.7 g/l

**type :** Red   **style :** Off Dry

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

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

**in the vineyard :** These south west facing grapes were hand harvested from our high density Shiraz Vineyard, Paradyskloof 8. The soil components are clay and duplex. We use the six wire trellising system and meticulous viticulture practices like bunch halving and intense canopy management is standard practice.



### Blaauwklippen Vineyards

Stellenbosch

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