

Blaauwklippen Vineyard Selection Cabriolet 2011

A seamless blend of Noble Varietals. Beautiful complex with aromas of red berry fruit, vanilla oak, pepper spice, rum, sweet tobacco, chocolate, liquorice, caramel, vanilla and overripe fruit. 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 | 25% Malbec, 24% Merlot, 7% Shiraz, 20% Petit Verdot, 6% Zinfandel

winery : Blaauwklippen Vineyards

winemaker : Rolf Zeitvogel

wine of origin : Stellenbosch

analysis : alc : 14.53 % vol rs : 1.9 g/l pH : 3.60 ta : 5.0 g/l

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

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

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 16 - 20 months in French and Romanian oak barrels.



Blaauwklippen Vineyards

Stellenbosch

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www.blaauwklippen.com