

Blaauwklippen Barouche Magnum 2007

This wine was the winning blend of the 2008 Blending Competition, submitted by the Wine Tasters' Guild of South Africa from Cape Town. It is full bodied, well structured and well integrated wine.

Fillet steak, rich stews, ostrich. Serve at 17° C

variety : Shiraz | 30% Merlot, 9% Zinfandel, 46% Shiraz, 15% Cabernet Sauvignon

winery : Blaauwklippen Vineyards

winemaker : Rolf Zeitvogel

wine of origin : Stellenbosch

analysis : **alc** : 14.0 % vol **rs** : 1.64 g/l **pH** : 3.47 **ta** : 6.16 g/l

type : Red **body** : Full

pack : Bottle **size** : 1500ml **closure** : Cork

ageing : Enjoy immediately or within 5 to 10 years

in the cellar : Spontaneous fermentation with natural yeast. Fermented for 2 weeks. Cold soak for 2 days. Skin contact: 14 days after fermentation maceration. Maturation: matured in small oak barrels.



Blaauwklippen Vineyards

Stellenbosch

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