

## Blaauwklippen Barouche Magnum 2008

This wine is the winning blend of the 2009 Blending Competition, submitted by the Helderberg Quaffers from Somerset West. It is a full bodied, well structured and well integrated wine.

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

**variety** : Cabernet Sauvignon | 20% Merlot, 15% Malbec, 30% Shiraz, 35% Cabernet Sauvignon

**winery** : Blaauwklippen Vineyards

**winemaker** : Rolf Zeitvogel

**wine of origin** : Stellenbosch

**analysis** : alc : 13.5 % vol   rs : 2.1 g/l   pH : 3.75   ta : 5.1 g/l

**type** : Red   **body** : Full   **wooded**

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