

Blaauwklippen Barouche Magnum 2009

This wine is the winning blend of the 2010 Blending Competition, submitted by the Engineers' Wine Society from Port Elizabeth. It is a spicy, well structured wine brimful of dark fruit and chocolate flavours with good integrated ripe tannins.

Curry and Bobotie dishes, rich stews, venison. Serve at 17° C

variety : Zinfandel | 45% Zinfandel, 7% Malbec, 42% Shiraz, 6% Cabernet Sauvignon

winery : Blaauwklippen Vineyards

winemaker : Rolf Zeitvogel

wine of origin : Stellenbosch

analysis : **alc** : 14.0 % vol **rs** : 5.8 g/l **pH** : 3.63 **ta** : 5.5 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 (45% new).



Blaauwklippen Vineyards

Stellenbosch

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