

## Blaauwklippen Barouche Magnum 2010

This wine is the winning blend of the 2011 Blending Competition, submitted by the "Three Sheets to the Wind" Wine Club. It is a spicy, well structured wine brimful of red berries and chocolate flavours with good integrated ripe tannins.

Meaty dishes, rich stews, venison. Serve at 17° C

**variety :** Merlot | 10% Zinfandel, 5% Malbec, 10% Petit Verdot, 75% Merlot

**winery :** Blaauwklippen Vineyards

**winemaker :** Rolf Zeitvogel

**wine of origin :** Stellenbosch

**analysis :** alc : 14.0 % vol    rs : 2.01 g/l    pH : 3.61    ta : 4.77 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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[www.blaauwklippen.com](http://www.blaauwklippen.com)