

Blaauwklippen Cabriolet Magnum 2007

A classic selection of Noble Varietals. Beautifully complex with aromas of eucalyptus, coffee and cloves. The elegant palate offers rich layers of dark rum flavoured chocolate, black currant and cherry, hints of cloves, tobacco and spice. An intense mouth feel is stretched through with a lingering note of "after eight dinner" mint.

Variety of red meats, duck breast, stuffed turkey, Springbok, ostrich, matured cheese or meaty pasta dishes. Serve at 17° C

variety : Malbec | 50% Malbec, 25% Petit Verdot and 25% Cabernet Sauvignon.

winery : Blaauwklippen Vineyards

winemaker : Rolf Zeitvogel

wine of origin : Stellenbosch

analysis : **alc** : 13.32 % vol **rs** : 1.5 g/l **pH** : 3.42 **ta** : 6.3 g/l

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

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

2007

ageing : Enjoy immediately or within the next 5 - 10 years.

in the cellar : Noble Varietals: 50% Malbec, 25% Petit Verdot and 25% Cabernet Sauvignon. Matured in small oak barrels for 20 months.

Spontaneous fermentation for 12 days. 2 days of cold soak. 14 days of maceration after fermentation. Matured for 20 months in 225 litre barrels.



Blaauwklippen Vineyards

Stellenbosch

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www.blaauwklippen.com