

Blaauwklippen Malbec 2022

Savoury/meaty notes combine with rich plum, cherry pith and blue berry aromas. Lush chocolate and liquorice nuances are supported by smooth, velvet tannins, mid palate weight and a creamy finish.

Savour with beef fillet, Coq au Vin or on its own in front of the fire or slightly chilled (18°C) as a great summer red wine.

variety : Malbec | 100% Malbec

winery : Blaauwklippen Vineyards

winemaker : Narina Cloete

wine of origin : Stellenbosch

analysis : alc : 14.11 % vol rs : 2.20 g/l pH : 3.33 ta : 5.50 g/l

type : Red **style :** Dry **body :** Full **taste :** Herbaceous

pack : Bottle **size :** 750ml **closure :** Cork

2025 Michelangelo Awards - Gold

2025 Lumo Awards - Gold

Founded in 1682, Blaauwklippen is one of the oldest wine farms in Stellenbosch. Etched between ancient blue granite boulders on the slopes of mineral-rich mountain soils, we produce authentic wines in harmony with the simplicity of country living.

in the vineyard : Grapes originated from 2 vineyard blocks on our farm: one block on high potential Tukulú soil (planted at 2,5m x 1,4m wide) and the other block on poorer Klapmuts soil (planted at 1,8m x 1.0m), all with Vertical Shoot Positioning (VSP) trellis systems. Malbec clones MC26 and MC71 were used and all blocks are under drip irrigation. Annual yield is between 7 and 10 tons/ha.

about the harvest: Handpicked grapes were transported to the cellar where the winemaking process commenced.

in the cellar : Grapes from the different blocks were separately destemmed and whole berry fermented in stainless-steel tanks and French oak casks. Twice daily pump-overs ensured the delicate extraction of tannins. The total time on the skins was 21 days before pressing. Malolactic fermentation and maturation followed in 300L French oak barrels for 12months. 27% new oak incorporated.



Blaauwklippen Vineyards

Stellenbosch

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