

Blaauwklippen Shiraz 2022

Dark cherries, spiced plum and licorice nuances on the nose leads to plush fruit flavours on the palate. A mineral mid palate leads to a flinty aftertaste and creamy finish.

Springbok fillet roulade with wild mushroom filling and crisp fried sweet potato

variety : Shiraz | 100% Shiraz

winery : Blaauwklippen Vineyards

winemaker : Narina Cloete

wine of origin : Stellenbosch

analysis : alc : 14.71 % vol rs : 2.20 g/l pH : 3.30 ta : 6.10 g/l

type : Red **style :** Off Dry **body :** Full

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

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 : The grapes originated from 2 blocks on our farm being clones SH22 and SH20. Both blocks are on high potential soil types (Tukulu and Villafonte), a 7-wire Vertical Shoot Positioning (VSP) trellis system and have drip irrigation. The one block is planted narrow (2.0m x 1.0m) and the other wider (2,5m x 1,4m). Annual production of around 7 and 10 tons/ha.

about the harvest: Hand harvested grapes were transported to the cellar.

in the cellar : A whole bunch fermentation portion of 25% was included in the blend, the rest of the grapes (75%) were destemmed and whole berry fermentation commenced in French oak casks. Twice daily pump-overs ensured the delicate extraction of tannins. Total skin-contact time of around 21days were given, before pressing. Maturation commenced in 300L French oak barrels for 12months in barrels prior to racking, blending and bottling. 40% New barrels and 60% 2nd and 3rd fill barrels used.



Blaauwklippen Vineyards

Stellenbosch

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