

Blaauwklippen House of Zin Rosé 2025

A delicate rose gold coloured wine with notes of Turkish delight, nectarines, cranberries and citrus peel on the nose. A creamy mouthfeel and a mineral core lead to a zesty, refreshing finish.

The wine pairs well with all seafood and light curry dishes. It is also the perfect accompaniment to summer gatherings

variety : Blend - Red | 85% Zinfandel & 15% Malbec

winery : Blaauwklippen Vineyards

winemaker : Narina Cloete

wine of origin : Stellenbosch

analysis : alc : 12.79 % vol rs : 1.80 g/l pH : 3.32 ta : 7.10 g/l

type : Rose **style** : Dry **body** : Light

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

in the vineyard : The Zinfandel blocks (planted 1991 & 2001) are planted wide (2,5m x 1,4m) on medium potential soils namely Tukulu & Kroonstad, with a seven-wire Vertical Shoot Positioning (VSP) trellis system & using drip irrigation. All the vineyards are around 90m above sea level. Annual production varies between 6 to 8 tons per hectare. The Malbec grapes originated from a block planted on Klappmuts soil (planted at 1,8m x 1.0m), all with Vertical Shoot Positioning (VSP) trellis systems. The 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 for immediate processing.

in the cellar : Light whole bunch pressing of the grapes ensured for optimal flavour extraction & light colour extraction. The juice was left to settle for 18-20 hours & racked to stainless steel tanks. Cold alcoholic fermentation ensured the preservation of the wine's floral and stone fruit aromatics. Post-fermentation stirring of the lees for 3 months added great mouthfeel and texture to this wine.



Blaauwklippen Vineyards

Stellenbosch

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