

## Blaauwklippen De Blaauwe Klip 2022

Plush cherry, cassis, blueberry and rich plum notes with nuances of licorice, dark chocolate and sweet Christmas spices on the nose. The textured entrance, poised mid-palate and lush velvet tannins lead to a lingering aromatic finish.

A stunning wine for serious venison dishes.

**variety :** Cabernet Sauvignon | Cabernet Sauvignon 47%, Petit Verdot 30% , Cabernet Franc 10%, Merlot 7%, Malbec 6%

**winery :** Blaauwklippen Vineyards

**winemaker :** Narina Cloete

**wine of origin :** Stellenbosch

**analysis :** alc : 14.67 % vol    rs : 2.40 g/l    pH : 3.55    ta : 5.60 g/l

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

**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 :** Grapes (from all 5 Bordeaux varieties) originated from 9 vineyard sites on our farm and are situated in the Stellenbosch Golden Triangle. The soil potentials on the sites varied from medium - high potential Tukulu soils to poorer Klapmuts soils. A combination of very narrow plantings (1,8m x 1.0m) and wider plantings (2,3m x 1,4m) were implemented. Annual yield of 5 and 7 tons/ha.

**about the harvest:** The grapes were handpicked and transported to the cellar for processing.

**in the cellar :** The grapes were handpicked and transported to the cellar for processing. Cultivars were destemmed and fermented separately in French oak casks & stainless-steel tanks. Twice daily pump-overs ensured the delicate extraction of tannins and flavours. Prolonged skin contact of around 14-18 days were given after fermentation before pressing. Malo-lactic fermentation followed in 300L French oak barrels. The separate batches were matured for 17 months in French oak barrels before blending and bottling. 17% first fill French oak barrels were used.



### Blaauwklippen Vineyards

Stellenbosch

021 880 0133

[www.blaauwklippen.com](http://www.blaauwklippen.com)