



De Blaauwe Klip 2018 (DBK) Cape Bordeaux Style Blend

Blaauwklippen Range

WINE OF ORIGIN STELLENBOSCH

Winemaker: Narina Cloete

CULTIVAR

Cabernet Sauvignon 42% | Cabernet Franc 20%
Malbec 15% | Merlot 12% | Petit Verdot 8%

VITICULTURE

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.

WINEMAKING

The grapes were handpicked and transported to the cellar for processing. Cultivars were separately destemmed and fermented in French oak casks & stainless-steel tanks. Twice daily pump-overs ensured the delicate extraction of tannins. Prolonged skin contact of around 14-18 days were given after fermentation before pressing. Malo-lactic fermentation followed in oak casks and 300L French oak barrels. The separate batches were matured for 18 months in French oak barrels and oak casks before blending and bottling. 23% first fill French oak barrels were used.

TASTING NOTE

Dark cassis and cigar box with plum-chocolate pudding notes on the nose. The palate is vibrant with velvet tannins and a serious mid palate and length. Enjoy now or cellar for 5-20 years.

FOOD PAIRING

A stunning wine for serious venison dishes.

ANALYSIS	Alc.	RS	pH	TA
	13.93%	2.52 g/l	3.58	5.60

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.

www.blaauwklippen.com