

1682  
BLAAUWKLIPPEN  
STELLENBOSCH



## MCC 2022

Blaauwklippen Range  
**WINE OF ORIGIN STELLENBOSCH**  
Winemaker: Narina Cloete

### CULTIVAR

100% Zinfandel

### VITICULTURE

The vineyard blocks were planted wide (2,5m x 1.4m) in 1991 & 2001 on medium potential soils namely Tukulu & Kroonstad. A seven-wire Vertical Shoot Positioning (VSP) trellis system & drip irrigation were implemented. Annual production varies between 8 to 10 tons per hectare.

### WINEMAKING

Handpicked grapes were transported to the cellar for immediate processing. Very light whole bunch pressing of the grapes ensured for optimal flavour extraction & minimal colour & phenol extraction. The juice was left to settle for 24 hours & racked to stainless steel tanks. Cold alcoholic fermentation of 2-3 weeks ensured the preservation of the wine's delicate fruit aromas and freshness. *Tirage*/bottle fermentation followed. The wine was aged on lees in the bottle for 12 months before disgorgement. 1st disgorgement of 2022 bottling.

### TASTING NOTE

Fresh rose petals and orange blossom notes lead to fresh fruit nuances of strawberries, cranberries, nectarines and lemons. The mousse is fine with mineral texture and a creamy brioche core. Finishes with juicy freshness and finesse.

### FOOD PAIRING

The wine pairs well with all seafood. It is also the perfect accompaniment to enjoy at any celebration.

ANALYSIS	Alc.	RS	pH	TA
	11.59%	2.40 g/l	3.19	5.90

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