



## Malbec 2021

Blaauwklippen Range  
WINE OF ORIGIN STELLENBOSCH  
Winemaker: Narina Cloete

### CULTIVAR

Malbec 100%

### VITICULTURE

Grapes originated from 3 vineyard blocks on our farm: one block on high potential Tukulu soil (planted at 2,5m x 1,4m wide) and the other two blocks on poorer Klapmuts soil (planted at 1,8m x 1.0m), all with Vertical Shoot Positioning (VSP) trellis systems. Malbec clones MC26 and MC71 were used and all blocks are under drip irrigation. Annual yield is between 7 and 10 tons/ha.

### WINEMAKING

Handpicked grapes were transported to the cellar where the winemaking process commenced. Grapes from the different blocks were separately destemmed and whole berry fermented in stainless-steel tanks and French oak casks. Twice daily pump-overs ensured the delicate extraction of tannins. The total time on the skins were 21 days before pressing. Malo-lactic fermentation and maturation followed in 300L French oak barrels for 12 months. 22% new oak incorporated.

### TASTING NOTE

Dark chocolate, mineral and tobacco nuances support the abundant notes of mulberry, cassis, blueberry, black berry and plums. Plush chalky tannins with vibrant texture on the palate. A fine aromatic finish with lingering length and creamy flinty texture.

### FOOD PAIRING

Savour with beef fillet, Coq au Vin or on its own in front of the fire or slightly chilled (18°C) as a great summer red wine.

### ANALYSIS

Alc.	RS	pH	TA
14.42%	1.70 g/l	3.50	5.48

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)