



Shiraz 2020

Blaauwklippen Range
WINE OF ORIGIN STELLENBOSCH
Winemaker: Narina Cloete

CULTIVAR

Shiraz 100 %

VITICULTURE

The grapes originated from 2 blocks on our farm being clones SH22 and SH20. Both blocks are on high potential soil types (Tukulu and Villafonte), a 7-wire Vertical Shoot Positioning (VSP) trellis system and have drip irrigation. The one block is planted narrow (2.0m x 1.0m) and the other wider (2,5m x 1,4m). Annual production of around 7 and 10 tons/ha.

WINEMAKING

Hand harvested grapes were transported to the cellar. A whole bunch fermentation portion of 25% was included in the blend, the rest of the grapes (75%) were destemmed and whole berry fermentation commenced in French oak casks. Twice daily pump-overs ensured the delicate extraction of tannins. Total skin-contact time of around 21days were given, before pressing. Maturation commenced in 300L French oak barrels for 18months in barrels prior to racking, blending and bottling. 27% New barrels and 73% 2nd and 3rd fill barrels used.

TASTING NOTE

Dark cherries, spiced plum and licorice nuances on the nose leads to plush fruit flavours on the palate. A mineral mid palate leads to a flinty aftertaste and creamy finish.

FOOD PAIRING

Springbok fillet roulade with wild mushroom filling and crisp fried sweet potato

ANALYSIS	Alc.	RS	pH	TA
	14.35%	3.00 g/l	3.42	5.50

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