

Blaauwklippen Barouche Magnum 2010

Country of Origin South Africa
Wine of Origin Stellenbosch

Analysis

Alc vol %	Residual Sugar g/l	Total Acidity g/l	pH
14 %	2.01	4.77	3.61

Blend

Zinfandel	Malbec	Petit Verdot	Merlot
10%	5%	10%	75%

Character:

This wine is the winning blend of the 2011 Blending Competition, submitted by the "Three Sheets to the Wind" Wine Club. It is a spicy, well structured wine brimful of red berries and chocolate flavours with good integrated ripe tannins.

Preparation of Wine:

Spontaneous fermentation with natural yeast, fermented for 2 weeks. Cold soak 2days. Maturation in small oak barrels (45% new)

Drinking Temperature and Shelf Life:

17 °C. Enjoy immediately or within 5 to 10 years.

Suggested Food:

Meaty dishes, rich stews, venison.

