

Blaauwklippen Barouche Magnum 2011

Country of Origin South Africa
Wine of Origin Stellenbosch

Analysis

Alc vol %	Residual Sugar g/l	Total Acidity g/l	pH
14.76 %	2.8	4.8	3.66

Blend

Zinfandel	Cabernet franc	Petit Verdot	Shiraz
30%	20%	18%	32%

Character:

This wine is the winning blend of the 2012 Blaauwklippen Blending Competition, submitted by the "WWIWWEW" Wine Club from Gauteng. The blend is brimful of dark berry, alban to rum chocolate flavours with a hint of spice. Deep structure with smooth tannins and a playful finish.

Preparation of Wine:

Spontaneous fermentation with natural yeast, fermented for 2 weeks. Cold soak 2 days. Maturation in small and big oak barrels (32% new)

Drinking Temperature and Shelf Life:

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

Suggested Food:

Enjoy with red meat, pasta and grilled food.

