

Blaauwklippen Barouche Magnum 2013 (31st)

Country of Origin South Africa
Wine of Origin Stellenbosch

Analysis

Alc vol %	Residual Sugar g/l	Total Acidity g/l	pH
13.62	8.9	4.9	3.61

Blend

Malbec	Zinfandel	Cabernet Franc	Shiraz
20%	30%	15%	35%

Character:

This wine is the winning blend of the 2014 Blaauwklippen Blending Competition. For the first time in the 31 year history of the Blaauwklippen Blending Competition, the winning glory had to be shared between 6 wine clubs, namely: **Baronne Wynklub, Oude Molen Wynkring, Vaal Ja-Pe Wynproe Groep, Versapper, Weskus Wyngilde** and last, but not least **Wine 101**.

This is an easy drinking, fruity and well-rounded blend displaying whiffs of caramel, milk chocolate and aniseed with a sweet lingering vanilla oak finish.

Preparation of Wine:

Spontaneous fermentation with natural yeast and cold maceration before fermentation. Maturation in a combination of small oak barrels, wooden casks and stainless steel with staves.

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.

