

Blaauwklippen Barouche Magnum 2008

Country of Origin South Africa
Wine of Origin Stellenbosch

Analysis

Alc vol %	Residual Sugar g/l	Total Acidity g/l	pH
13.5%	2,1	5.1	3,75

Blend

Merlot	Malbec	Shiraz	Cabernet Sauvignon
20%	15%	30%	35%

Character:

This wine is the winning blend of the 2009 Blending Competition, submitted by the Helderberg Quaffers from Somerset West. It is a full bodied, well structured and well integrated wine.

Preparation of Wine:

Spontaneous fermentation with natural yeast. Fermented for 2 weeks. Cold soak for 2 days. Skin contact: 14 days after fermentation maceration. Maturation: matured in small oak barrels.

Drinking Temperature and Shelf Life:

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

Suggested Food:

Fillet steak, rich stews, ostrich.

