

Blaauwklippen Cabriolet Magnum 2007

Vineyard Selection

Country of Origin South Africa
Wine of Origin Stellenbosch

Analysis

Alc vol %	Residual Sugar g/l	Total Acidity g/l	pH
13,32	1,5	6,3	3,42

Character:

A classic selection of Noble Varietals: 50% Malbec, 25% Petit Verdot and 25% Cabernet Sauvignon. Beautifully complex with aromas of eucalyptus, coffee and cloves. The elegant palate offers rich layers of dark rum flavoured chocolate, black currant and cherry, hints of cloves, tobacco and spice. An intense mouth feel is stretched through with a lingering note of “after eight dinner” mint. Matured in small oak barrels for 20 months.

Enjoy immediately or within the next 5-10 years at a temperature of 17°C.

Preparation of Wine:

Spontaneous fermentation for 12 days. 2 days of cold soak. 14 days of maceration after fermentation. Matured for 20 months in 225 litre barrels.

Suggested Food:

Variety of red meats, duck breast, stuffed turkey, Springbok, ostrich, matured cheese or meaty pasta dishes.

