

# Blaauwklippen Barouche Magnum 2007

Country of Origin South Africa  
Wine of Origin Stellenbosch

## Analysis

Alc vol %	Residual Sugar g/l	Total Acidity g/l	pH
14%	1,64	6.16	3,47

## Blend

Merlot	Zinfandel	Shiraz	Cabernet Sauvignon
30%	9%	46%	15%

### Character:

This wine was the winning blend of the 2008 Blending Competition, submitted by the Wine Tasters' Guild of South Africa from Cape Town. It is 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 to 10 years

### Suggested Food:

Fillet steak, rich stews, ostrich.

