BAROUCHE 32
2014 VINTAGE

Cultivar Selection

Country of Origin South Africa | Wine of Origin | Stellenbosch

Analysis

Alcohol Volume: 13.85%
Residual Sugar g/l: 1.5
Total Acidity g/l: 4.5
pH: 3.77

Blend

Cabernet Sauvignon  Merlot  Petit Verdot  Cabernet Franc  Malbec
61%  19%  10%  6%  4%

Character

Marshmallows, Turkish delight and rose petal followed by sweet tobacco, ripe plumbs, red cherries and dark rum chocolate on the nose. Creamy milk chocolate follows through from the nose onto the palate, with sweet oak, roast beef, rum and cherry. Complex tight tannins lend it to cellaring before enjoying.

Preparation of Wine

Spontaneous fermentation after cold maceration with extended skin contact after alcoholic fermentation. Wine was matured in a combination of Romanian & French oak barrels.

Suggested Food

Wine pairs perfectly with Beef Bourguignon, roast beef, beef pasta and anything from the braai, rounded off with mature hard cheese for dessert.