

Blaauwklippen Barouche Magnum 30th (NV)

Country of Origin South Africa
Wine of Origin Stellenbosch

Analysis

Alc vol %	Residual Sugar g/l	Total Acidity g/l	pH
14.0 %	1.2	5.3	3.55

Blend

Malbec	Merlot	Cabernet Franc	Shiraz
32%	28%	22%	18%

Character:

This wine is the winning blend of the 2013 Blaauwklippen Blending Competition, submitted by the Natalia Wine Society from KwaZulu Natal. This elegant blend is brimful of minty choc, oak spice, whiffs of smoked beef and juicy red berries on the nose. Lingering and well structure with smooth tannins and a playful finish.

Preparation of Wine:

Spontaneous fermentation with natural yeast and cold maceration before fermentation. Maturation in small oak barrels (40% new).

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.

