



BLAAUWKLIPPEN

VINEYARDS 1682

INSPIRED BY THE PAST. PASSIONATE ABOUT OUR FUTURE.

CABRIOLET 2016 | LIMITED RELEASE

34TH BLAAUWKLIPPEN BLENDING COMPETITION WINNER

COUNTRY OF ORIGIN - SOUTH AFRICA / WINE OF ORIGIN - STELLENBOSCH



CULTIVAR

Shiraz:	40%	Merlot:	30%
Cabernet Franc:	15%	Zinfandel:	8%
Petit Verdot:	7%		

PREPARATION OF WINE

The grapes were handpicked at full ripeness and transported to the cellar for immediate processing. Spontaneous / wild fermentation in stainless steel tanks and wooden casks commenced after a two-day period cold maceration. After fermentation, the wines were left on the skins for approximately two weeks before pressing. Maturation took place in a combination of 225L & 300L oak barrels for 16 months.

CHARACTER

Rich plum & dark berry fruits nuances combine with Christmas spice and dark chocolate on layers of savoury coriander and creamy toasted aromas. Velvet tannins show texture and a smooth, elegant and aromatic finish gives great character to the wine.

FOOD PAIRING

Excellent with venison and a braai or with matured hard cheese.

ANALYSIS

Alcohol Volume:	13.42%	Residual Sugar g/l:	2.47
Total Acidity g/l:	4.80	pH:	3.59

