



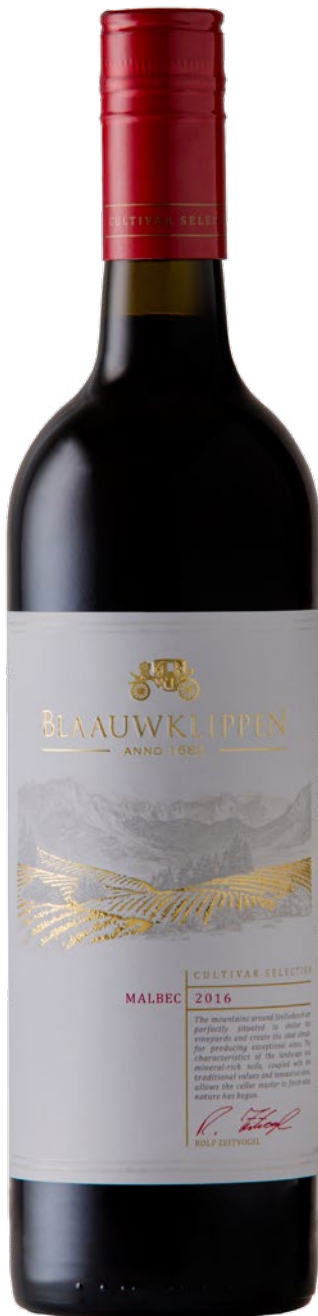
BLAAUWKLIPPEN

VINEYARDS 1682

INSPIRED BY THE PAST. PASSIONATE ABOUT OUR FUTURE.

CULTIVAR SELECTION MALBEC 2016

COUNTRY OF ORIGIN SOUTH AFRICA | WINE OF ORIGIN | STELLENBOSCH



ANALYSIS

Alcohol Volume:	13.10%
Residual Sugar g/l:	2.1
Total Acidity g/l:	4.80
pH:	3.70

CHARACTER

Savoury/meaty notes combine with rich plum, cherry pith and blue berry aromas. Lush chocolate and liquorice nuances are supported by smooth, velvet tannins, mid palate weight and a creamy finish.

PREPARATION OF WINE

Malbec grapes were handpicked & transported to the cellar for immediate processing. Wild fermentation started in stainless steel tanks after a two days of cold maceration. Regular pump-overs during fermentation was done for colour, flavour and tannin extraction. After fermentation the wine was aged small oak barrels/casks for 9months.

SUGGESTED FOOD

Complements any meat coming off the coals, as well as Cape Malay dishes like Bobotie

BARCODES

Bottle Barcode:	6009801125602
Case Barcode:	16009801125609

