35th Annual Blaauwklippen Blending Competition 2018

Blaauwklippen Blending Competition Winning Blend 2017

Wine of - South Africa / Wine of Origin - Stellenbosch

Cultivar

- Shiraz: 46%
- Malbec: 23%
- Merlot: 14%
- Petit Verdot: 17%

Preparation of Wine

The grapes were handpicked and transported to the cellar for processing, and de-stemmed grapes were left in Oak casks and stainless-steel tanks for 2-3 days, cold-soaked prior to fermentation. Alcoholic fermentation commenced thereafter, with 2 daily pump-overs to ensure great extraction of colour and flavours, followed by extended skin contact of 2-3 weeks after fermentation before pressing. The Shiraz, Merlot and Malbec components went through malolactic fermentation and 16 months maturation in 300L French oak barrels. The Petit Verdot was aged in French oak casks. All cultivars were vinified separately until blending and stabilizing before bottling. 46% of the wine was matured in 1st fill French oak barrels, the rest in 2nd and 3rd fill.

Character

Dusty black pepper and mixed spice, combined with lush dark fruits and refreshing cranberry and plumb. These aromas are supported by hints of dark chocolate and crème caramel, completed with delicate violet notes. Plush velvet tannins cover the palate and give a textured aromatic finish. A serious palate and wine, yet with great elegance and finesse in the overall finish and aftertaste.

Food Pairing

This is stunning wine to drink now, as well as to enjoy in 5-10 years' time, and pairs well with venison and lush meaty dishes.

Analysis

- Alcohol Volume: 14.36%
- Residual Sugar g/l: 2.80
- Total Acidity g/l: 5.00
- pH: 3.49