



BLAAUWKLIPPEN

ANNO 1682

Cabriolet

STELLENBOSCH

34th Blaauwklippen Blending Competition Winner

2016

The delectable Cabriolet – named after one of the carriages on Blaauwklippen Vineyards – was created by the winning wine club, Kelderhof Winos, from specifically selected grape varieties and blended to perfection for the 34th Annual Blaauwklippen Blending Competition. This wine pays homage to our philosophy that we only finish what nature began.

Country of Origin:
South Africa

Wine of Origin:
Stellenbosch

Blend:

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 cheeses.

Analysis:

pH = 3.59
TS g/L = 4.80
AA % vol = 13.42
RS g/L = 2.47

750ml BOTTLE BARCODE:

6001742999540

1,5l BOTTLE BARCODE:

6009801125121

BOX BARCODE:

16009801125098

