

1682

# BLAAUWKLIIPPEN

## Brut MCC 2020

Blaauwklippen Range

WINE OF ORIGIN STELLENBOSCH

Winemaker: Narina Cloete



### CULTIVAR

100% Zinfandel

### VITICULTURE

The vineyard blocks (planted 1991 & 2001) are planted wide (2,5m x 1,4m) on medium potential soils namely Tukulu & Kroonstad, with a seven-wire Vertical Shoot Positioning (VSP) trellis system, using drip irrigation and are around 90m above sea level. Annual production varies between 8 to 10 tons per hectare..

### WINEMAKING

Handpicked grapes were transported to the cellar for immediate processing. Light whole bunch pressing of the grapes ensured for optimal flavour extraction & minimal colour & phenol extraction. The juice was left to settle for 36 hours & racked to stainless steel tanks. Cold alcoholic fermentation ensured the preservation of the wine's delicate aromatics. *Tirage*/bottle fermentation followed. The wine was aged on lees in the bottle for 24 months before disgorgement. 4th disgorgement of 2020 bottling.

### TASTING NOTE

Delicate rose petal and nectarine nuances leads to hints of orange blossom, strawberries and lemons. The mousse is fine with mineral notes and a creamy brioche core. Finishes with juicy freshness and finesse.

### FOOD PAIRING

The wine pairs well with all seafood. It is also the perfect accompaniment to enjoy at any celebration.

ANALYSIS	Alc.	RS	pH	TA
	11.54%	5.43 g/l	3.23	6.18

Founded in 1682, Blaauwklippen is one of the oldest wine farms in Stellenbosch. Etched between ancient blue granite boulders on the slopes of mineral-rich mountain soils, we produce authentic wines in harmony with the simplicity of country living.

[www.blaauwklippen.com](http://www.blaauwklippen.com)