

1682

BLAAUWKLIIPPEN



Malbec 2020

Blaauwklippen Range

WINE OF ORIGIN STELLENBOSCH

Winemaker: Narina Cloete

CULTIVAR

Malbec 100%

VITICULTURE

Grapes originated from 3 vineyard blocks on our farm: one block on high potential Tukulu soil (planted at 2,5m x 1,4m wide) and the other two blocks on poorer Klapmuts soil (planted at 1,8m x 1.0m), all with Vertical Shoot Positioning (VSP) trellis systems. Malbec clones MC26 and MC71 were used and all blocks are under drip irrigation. Annual yield is between 7 and 10 tons/ha.

WINEMAKING

Handpicked grapes were transported to the cellar where the winemaking process commenced. Grapes from the different blocks were separately destemmed and whole berry fermented in stainless-steel tanks and French oak casks. Twice daily pump-overs ensured the delicate extraction of tannins. The total time on the skins were 21 days before pressing. Malo-lactic fermentation and maturation followed in 300L French oak barrels for 12 months. 23% new oak incorporated.

TASTING NOTE

Dark chocolate, mineral and tobacco nuances support the abundant notes of mulberry, cassis, blueberry, black berry and plums. Plush chalky tannins with vibrant texture on the palate. A fine aromatic finish with lingering length and creamy flinty texture.

FOOD PAIRING

Savour with beef fillet, Coq au Vin or on its own in front of the fire or slightly chilled (18°C) as a great summer red wine.

ANALYSIS	Alc.	RS	pH	TA
	14.73%	2.70 g/l	3.47	5.40

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