Zinfandel 2018

Zinfandel Range

Wine of Origin Stellenbosch



CULTIVAR

PREPARATION OF WINE

Zinfandel: 100%

Handpicked and bunch sorted in the vineyard to ensure that only the best quality grapes arrived at the cellar. Upon arrival grapes were processed and whole berry alcoholic fermentation commenced in French oak casks and stainless-steel tanks. Twice daily pump-overs ensured the extraction of quality tannins and flavours. After fermentation the wine was matured for 12 months in 300L French oak barrels of 27% were 1st fill.

CHARACTER

Plush sour cherry and abundant cranberry with licorice, dark chocolate, cinnamon and allspice are supported by delicate floral notes on the nose. A savoury textured wine with chalky tannins and a mineral mid palate concludes in a fresh focused finish with hints of tobacco lingering on the palate.

FOOD PAIRING

The wine pairs well with venison, beef and medium ripe cheese.

ANALYSIS	Alc.	RS	рН	TA
	14.41%	3.70 g/l	3.29	6.60

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