

De Blaauwe Klip 2020 (DBK)

Cape Bordeaux Style Blend

1682

BLAAUWKLIPPEN

STELLENBOSCH

Blaauwklippen Range

WINE OF ORIGIN STELLENBOSCH

Winemaker: Narina Cloete

CULTIVAR

Cabernet Sauvignon 30%, Cabernet Franc 26%, Malbec 26%,
Petit Verdot 13%, Merlot 5%

VITICULTURE

Grapes (from all 5 Bordeaux varieties) originated from vineyard sites on our farm and are situated in the Stellenbosch Golden Triangle. The soil potentials on the sites varied from medium - high potential Tukulu soils to poorer Klapmuts soils. A combination of very narrow plantings (1,8m x 1.0m) and wider plantings (2,3m x 1,4m) were implemented. Annual yield of 5 and 7 tons/ha.

WINEMAKING

The grapes were handpicked and transported to the cellar for processing. Cultivars were separately destemmed and fermented in French oak casks & stainless-steel tanks. Twice daily pump-overs ensured the delicate extraction of tannins. Prolonged skin contact of around 14-18 days were given after fermentation before pressing. Malo-lactic fermentation followed in 300L French oak barrels. The separate batches were matured for 18 months in French oak barrels before blending and bottling. 36% first fill French oak barrels were used.

TASTING NOTES

Dark graphite, plush cassis and blueberry notes combine with nuances of dark chocolate and floral spices. A creamy entrance and plush fruit tannins lead to a velvet mid palate and a pure, vibrant and aromatic finish.

FOOD PAIRING

A stunning wine for serious venison dishes.

ANALYSIS

Alc. 14.81% | RS 3.30 g/l | pH 3.53 | TA 5.70



Then. Now. Forever.

Cabernet Sauvignon 2022

1682

BLAAUWKLIPPEN

STELLENBOSCH



Blaauwklippen Range

WINE OF ORIGIN STELLENBOSCH

Winemaker: Narina Cloete

CULTIVAR

Cabernet Sauvignon 85%, Merlot 10%, Petit Verdot 5%

VITICULTURE

The grapes originate from 2 vineyard sites: Both sites are planted on medium - high potential Tukulu soils with drip irrigation. The sites (Clones CS23, CS46 and CS169) are planted narrow (1,8m x 1.0m) with Vertical Shoot Positioning (VSP) trellis systems. Annual yield of 6 and 8 tons/ha.

WINEMAKING

Handpicked grapes were carefully transported to the cellar for crushing. Whole berry fermentation commenced in French oak casks and stainless-steel tanks. Twice daily pump-overs ensured the delicate extraction of tannins and flavours. Prolonged skin contact of approximately 14 days were given after fermentation, before pressing. Malo-lactic fermentation commenced in 300L French oak barrels. This wine was matured for 17months in barrel, with 30% new oak used.

TASTING NOTES

Dark blueberry, mulberry and cassis notes merge with dark chocolate, fruitcake and cedarwood nuances on the multifaceted nose. Textured tannins and a creamy mid palate lead to a plush finish with great elegance and fruit purity.

FOOD PAIRING

Rack of lamb or beef bourguignon or venison dishes.

ANALYSIS

Alc. 14.94 % | RS 2.00 g/l | pH 3.68 | TA 5.60

Then. Now. Forever.

Malbec 2022

1682

BLAAUWKLIPPEN

STELLENBOSCH



Blaauwklippen Range

WINE OF ORIGIN STELLENBOSCH

Winemaker: Narina Cloete

CULTIVAR

Malbec 100%

VITICULTURE

Grapes originated from 2 vineyard blocks on our farm: one block on high potential Tukulu soil (planted at 2,5m x 1,4m wide) and the other block on poorer Klappmuts 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 was 21 days before pressing. Malo-lactic fermentation and maturation followed in 300L French oak barrels for 12 months. 27% new oak incorporated.

TASTING NOTES

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. 14.11% | RS 2.20g/l | pH 3.33 | TA 5.50

Then. Now. Forever.

Cabernet franc 2020

Reserve

1682

BLAAUWKLIPPEN

STELLENBOSCH

Blaauwklippen Range

WINE OF ORIGIN STELLENBOSCH

Winemaker: Narina Cloete

CULTIVAR

Cabernet Franc 100%

VITICULTURE

The fruit originated from a single vineyard block. This block is on a high potential soil namely Tukulu and faces North-East. The 7 wire Vertical Shoot Positioning (VSP) trellis system, drip irrigation and narrow planted (2.0m x 1.0m) and clone CF623 was planted. Annual production of around 5 and 7 tons/ha.

WINEMAKING

The grapes were handpicked and transported to the cellar for processing. Whole berry fermentation commenced in a stainless-steel tank with twice daily pump-overs to ensure the delicate extraction of tannins. The total skin contact time was around 21 days before pressing. Malo-lactic fermentation followed 300L French oak barrels. 40% first fill French oak barrels were used. A barrel selection of only the best barrel were made for the final blend. Total barrel maturation period of 18 months.

TASTING NOTES

Red currant, strawberry and plush plum notes combine hints of juicy tobacco, violets and cassis. A vibrant entrance leads to velvet tannins. The wine shows great structure and focus and finishes rich and plush yet with great elegance.

FOOD PAIRING

A remarkable wine for serious meat dishes.

ANALYSIS

Alc. 14.69% | RS 2.20 g/l | pH 3.58 | TA 5.20



Then. Now. Forever.

Shiraz 2022

1682

BLAAUWKLIPPEN

STELLENBOSCH



Blaauwklippen Range

WINE OF ORIGIN STELLENBOSCH

Winemaker: Narina Cloete

CULTIVAR

Shiraz 100%

VITICULTURE

The grapes originated from 2 blocks on our farm being clones SH22 and SH20. Both blocks are on high potential soil types (Tukulu and Villafonte), a 7-wire Vertical Shoot Positioning (VSP) trellis system and have drip irrigation. The one block is planted narrow (2.0m x 1.0m) and the other wider (2,5m x 1,4m). Annual production of around 7 and 10 tons/ha.

WINEMAKING

Hand harvested grapes were transported to the cellar. A whole bunch fermentation portion of 25% was included in the blend, the rest of the grapes (75%) were destemmed and whole berry fermentation commenced in French oak casks. Twice daily pump-overs ensured the delicate extraction of tannins. Total skin-contact time of around 21 days were given, before pressing. Maturation commenced in 300L French oak barrels for 12 months in barrels prior to racking, blending and bottling. 40% New barrels and 60% 2nd and 3rd fill barrels used.

TASTING NOTES

Dark cherries, spiced plum and licorice nuances on the nose leads to plush fruit flavours on the palate. A mineral mid palate leads to a flinty aftertaste and creamy finish.

FOOD PAIRING

Springbok fillet roulade with wild mushroom filling and crisp fried sweet potato

ANALYSIS

Alc. 14.71% | RS 2.20 g/l | pH 3.30 | TA 6.10

Then. Now. Forever.

Zinfandel 2019

1682

BLAAUWKLIPPEN

STELLENBOSCH



Blaauwklippen Range

WINE OF ORIGIN STELLENBOSCH

Winemaker: Narina Cloete

CULTIVAR

Zinfandel 100%

VITICULTURE

The grapes were sourced from 2 blocks on our farm (Clone ZDMAS): both are on medium potential soils namely Tukulu and Kroonstad, planted wide at 2,5m x 1,4m with a seven wire Vertical Shoot Positioning(VSP) trellis system and on drip irrigation. One block was planted in 1991 and the other in 2001. Annual production of around 5-8/ha.

WINEMAKING

Hand-harvested grapes were bunch sorted and -selected in vineyard to ensure that only the best quality grapes arrived at the cellar. Upon arrival the 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 tannins and flavours. After fermentation, the wine was matured for 12 months in 300L French oak barrels (30% new oak).

TASTING NOTES

Sour cherry and ripe cranberry with licorice, dark chocolate, cinnamon and allspice notes are supported by delicate floral notes. 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

Pork, duck, veal, light curries and matured hard cheeses.

ANALYSIS

Alc. 14.58% | RS 2.90 g/l | pH 3.51 | TA 6.10

Then. Now. Forever.

Merlot 2021

1682

BLAAUWKLIPPEN

STELLENBOSCH

Blaauwklippen Range

WINE OF ORIGIN STELLENBOSCH

Winemaker: Narina Cloete

CULTIVAR

Merlot 99%

VITICULTURE

Grapes were grown in 2 vineyard blocks on our farm situated next to each other. Medium potential Klapmuts soil, planted narrow at 1,8m x 1.0m and with Vertical Shoot Positioning (VSP) trellis systems. Clones MO182 and MO343 were used and both blocks are under drip irrigation. Annual yield is between 7 and 10 tons/ha.

WINEMAKING

Handpicked grapes were transported to the cellar for processing. Grapes fermented in stainless-steel tanks and twice daily pump-overs ensured the delicate extraction of tannins. The total time on the skins were 14 days before pressing. Malo-lactic fermentation and maturation followed in 300L French oak barrels (only 3rd fill and older) for 18months.

TASTING NOTES

Mulberry, chocolate and cassis notes on the nose, with hints of spiced nuts. Chalky tannins with a smooth and lingering finish.

FOOD PAIRING

Serve slightly chilled (18°C) it is great summer red wine. Pair with charcuterie platters and gourmet flatbreads with pullet pork or steak strips.

ANALYSIS

Alc. 14.87% | RS 1.80 g/l | pH 3.55 | TA 5.50



Then. Now. Forever.

MCC 2022

1682

BLAAUWKLIPPEN

STELLENBOSCH

Blaauwklippen Range

WINE OF ORIGIN STELLENBOSCH

Winemaker: Narina Cloete

CULTIVAR

100% Zinfandel

VITICULTURE

The vineyard blocks were planted wide (2,5m x 1.4m) in 1991 & 2001 on medium potential soils namely Tukulu & Kroonstad. A seven-wire Vertical Shoot Positioning (VSP) trellis system & drip irrigation were implemented. Annual production varies between 8 to 10 tons per hectare.

WINEMAKING

Handpicked grapes were transported to the cellar for immediate processing. Very light whole bunch pressing of the grapes ensured for optimal flavour extraction & minimal colour & phenol extraction. The juice was left to settle for 24 hours & racked to stainless steel tanks. Cold alcoholic fermentation of 2-3 weeks ensured the preservation of the wine's delicate fruit aromas and freshness. Tirage/bottle fermentation followed. The wine was aged on lees in the bottle for 12 months before disgorgement. 1st disgorgement of 2022 bottling.

TASTING NOTES

Fresh rose petals and orange blossom notes lead to fresh fruit nuances of strawberries, cranberries, nectarines and lemons. The mousse is fine with mineral texture 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. 11.59% | RS 2.40 g/l | pH 3.19 | TA 5.90



Then. Now. Forever.

Chenin Blanc 2024

1682

BLAAUWKLIPPEN

STELLENBOSCH

Blaauwklippen Range

WINE OF ORIGIN STELLENBOSCH

Winemaker: Narina Cloete

CULTIVAR

Chenin Blanc 100%

VITICULTURE

Grapes originated from vineyards in Helderberg area, Stellenbosch. The blocks are trellised using Vertical Shoot Positioning (VSP) trellis system and are under drip irrigation.

WINEMAKING

Hand-harvested grapes were transported to the cellar and chilled overnight before processing. Whole bunch pressing into stainless steel tanks for 24-hour juice-settling. Cold alcoholic fermentation commenced in stainless steel tanks using wild/natural yeasts. Extended lees contact of 1 month with regular stirring of the lees after fermentation, ensures that the wine has a lush palate texture.

TASTING NOTES

White peach and pear notes are complimented by nuances of pineapple, fresh lemon zest and delicate yellow flowers. The creamy palate leads to a smooth, elegant and refreshing finish.

FOOD PAIRING

A stunning wine for summer celebrations, picnics and get-togethers. Pairs well with "braai" chicken and mushroom Risotto.

ANALYSIS

Alc. 12.35% | RS 4.00 g/l | pH 3.47 | TA 5.90



Then. Now. Forever.

Sauvignon Blanc 2024

1682

BLAAUWKLIPPEN

STELLENBOSCH

Blaauwklippen Range

WINE OF ORIGIN STELLENBOSCH

Winemaker: Narina Cloete

CULTIVAR

Sauvignon Blanc 100%

VITICULTURE

The vineyards are situated 200m and 400m above sea level. Vertical Shoot Positioning (VSP) trellis systems ensure the forming and preservation of classic Sauvignon blanc aromas along with careful canopy management. The grapes were harvested at the end of February 2023.

WINEMAKING

The hand harvested grapes were transported to the cellar in the early hours of the morning. The grapes were pressed as quickly as possible upon arrival at the cellar. Cold alcoholic fermentation at 14-17°C ensured the preservation of typical Sauvignon blanc aromas. Four months of extended lees contact on the fine lees and regular lees stirring after fermentation gave the wine a lush and savoury palate texture.

TASTING NOTES

White peach and pear notes are complimented by nuances of pineapple, fresh lemon zest and delicate yellow flowers. The creamy palate leads to a smooth, elegant and refreshing finish.

FOOD PAIRING

A stunning wine for summer celebrations, picnics and get-togethers. Pairs well with "braai" chicken and mushroom Risotto.

ANALYSIS

Alc. 12.35% | RS 4.00 g/l | pH 3.47 | TA 5.90



Then. Now. Forever.

Blaauwklippen Range

WINE OF ORIGIN STELLENBOSCH

Winemaker: Narina Cloete

CULTIVAR

Chardonnay 100%

VITICULTURE

The grapes originated from vineyards in the Stellenbosch Polkadraai hills area with decomposed granite soils. The vineyards have the Vertical Shoot Positioning (VSP) trellis system and drip irrigation. The grapes were harvested on 1 and 2 February 2023.

WINEMAKING

The hand harvested grapes were transported to the cellar. Upon arrival, they were loaded whole bunch into the press. A whole bunch pressing cycle ensured the extraction of only the best quality juice. The juice settled for 24 hours and was then rack to 228L French oak barrels for barrel fermentation. Fermentation finished after approximately 10 days. Battonage was done every 2nd day after fermentation and before maturation. During the in-barrel maturation period of 11 months battonage was done every fortnight. Thirty percent new oak was incorporated. Malo-lactic fermentation was inhibited.

TASTING NOTES

Peaches-and-cream with plush mineral citrus and orange blossom notes lead to opulent aromatic layers on the nose. The mouthfeel is rich in texture with a plush and mineral mid palate, rich edges and a fresh and lively acidity that leads to a smooth and creamy lengthy finish.

FOOD PAIRING

A wine to savor on its own. Great with richer Thia and Indian curries and tuna steaks.

ANALYSIS

Alc. 13.70% | RS 1.90 g/l | pH 3.41 | TA 6.90



Rosé 2023

1682

BLAAUWKLIPPEN

STELLENBOSCH

Blaauwklippen Range

WINE OF ORIGIN STELLENBOSCH

Winemaker: Narina Cloete

CULTIVAR

62% Zinfandel, 38% Malbec

VITICULTURE

The Zinfandel 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. All the vineyards are around 90m above sea level. Annual production varies between 6 to 8 tons per hectare. The Malbec grapes originated from a block planted on Klapmuts soil (planted at 1,8m x 1.0m), all with Vertical Shoot Positioning (VSP) trellis systems. The 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 for immediate processing. Light whole bunch pressing of the grapes ensured for optimal flavour extraction & light colour extraction. The juice was left to settle for 24 hours & racked to stainless steel tanks. Cold alcoholic fermentation ensured the preservation of the wine's floral and stone fruit aromatics. Post fermentation stirring of the lees for 3 months, added great mouthfeel to this wine.

TASTING NOTES

A delicate rose gold coloured wine with notes of strawberries, Turkish delight and citrus peel on the nose. The lush and creamy mouthfeel has a mineral core with savoury poise and a refreshing finish.

FOOD PAIRING

A delicate rose gold coloured wine with notes of strawberries, Turkish delight and citrus peel on the nose. The lush and creamy mouthfeel has a mineral core with savoury poise and a refreshing finish.

ANALYSIS

Alc. 13.90% | RS 1.07 g/l | pH 3.23 | TA 7.51



Then. Now. Forever.

10-Year Potstill Brandy

Speciality Range

1682
BLAAUWKLIPPEN
STELLENBOSCH



PREPERATION

The Brandy was matured in selected 225l French oak barrels for 10 years at Blaauwklippen.

TASTING NOTE /CHARACTER

A rare complex brandy with whiffs of vanilla, cloves and rich fruit flavours.

FOOD PAIRING

Serve neat or on the rocks after a meal. Also pairs well with chocolate and cheese.

ANALYSIS

Alc. 38% | RS 7.95 g/l

Then. Now. Forever.

Before & After Aperitif

Speciality Range

1682
BLAAUWKLIPPEN
STELLENBOSCH



PREPERATION

A masterful blend of wood matured red Noble Late Harvest and Blauwklippen Potstill Brandy.

TASTING NOTE /CHARACTER

A sensuous flavour of Cinnamon and Christmas spice create the backbone of this sophisticated brandy fortified aperitif.

FOOD PAIRING

Enjoy neat or on the rocks as a classic before & after dinner drink or use it as an ingredient in cocktails and special food dishes.

ANALYSIS

Alc. 16% | RS 215 g/l

Then. Now. Forever.

Garden Gin

Craft Gin Range

1682
BLAAUWKLIPPEN
STELLENBOSCH



BOTANICALS

Juniper Berries, Coriander, Angelica Root, Liquorice Root, Cassia Bar, Sage, Rosemary, Buchu, Lime Leaves, Orange peel

APPEARANCE

Crystal clear

AROMA

Assertive fresh piney camphor, with perfumed passion fruit and sage notes, with subtle addition of complex citrus zest.

AFTERTASTE

Orange & lime flavours lingers with the combination of Rosemary and a mild white pepper finish.

PROCESS

Cane neutral spirit at ± 96 % alc/vol is sourced and diluted with water (normally to approx. 50% alc./vol. in the boiler of the distillation column. The Gin is then distilled with a method called Va-pour infusion.

With this method, the mix of juniper and botanicals do not come into contact with the liquid spirit at all. Instead, they are placed in a basket inside a modified still and only encounter the spirit as vapour. The botanical-infused vapour then condenses into a botanical-infused spirit, (the Raw Gin).

Reverse osmosis water is added to reduce to bottling strength. Vapour infusion is seen as a more superior method than steep and boil, since botanicals do not over- boil. The vapour slowly extracts the delicate flavour or essential oils of these botanicals to form the Gin.

Then. Now. Forever.

Farm Gin

Craft Gin Range

1682
BLAAUWKLIPPEN
STELLENBOSCH



BOTANICALS

Juniper Berries, Angelica Root, Pink Pepper, Wild Fig, Geranium, Grapefruit Peel, Coriander, Liquorice Root, Smudge Sage, Honeysuckle, Pecan Nuts, Orange Peel

APPEARANCE

Crystal clear

AROMA

Sweet honeysuckle flowers and herbal geranium, with fragrant juniper pine & grapefruit nose.

AFTERTASTE

Grapefruit and Orange citrus lingers with a floral & spicy white pepper finish.

PROCESS

Cane neutral spirit at ± 96 % alc/vol is sourced and diluted with water (normally to approx. 50% alc./vol. in the boiler of the distillation column). The Gin is then distilled with a method called Vapour infusion.

With this method, the mix of juniper and botanicals do not come into contact with the liquid spirit at all. Instead, they are placed in a basket inside a modified still and only encounter the spirit as vapour. The botanical-infused vapour then condenses into a botanical-infused spirit, (the Raw Gin).

Reverse osmosis water is added to reduce to bottling strength. Vapour infusion is seen as a more superior method than steep and boil, since botanicals do not over-boil. The vapour slowly extracts the delicate flavour or essential oils of these botanicals to form the Gin.

Then. Now. Forever.