

42nd Blaauwklippen Blending Competition

2024 Winning Blend

1682

BLAAUWKLIPPEN

STELLENBOSCH

Blaauwklippen Range

WINE OF ORIGIN STELLENBOSCH

Winemaker: Narina Cloete

CULTIVAR

Merlot 48% | Cabernet Sauvignon 26% | Cabernet franc 19% | Petit Verdot 7%

VITICULTURE

Grapes originated from 4 vineyard sites on our farm and are situated in the Stellenbosch Golden Triangle. The soil potentials on the sites varies from medium - high potential Tukulu soils to poorer Klapmuts soils. Very narrow plantings of 1,8m x 1.0m were implemented in all 3 vineyards. Annual yield of 7 and 10 tons/ha.

WINEMAKING

Cabernet franc and Merlot ripened mid-February 2024. The Cabernet Sauvignon ripened during the second week of March 2024 and Petit Verdot was harvested in the third week of March 2024. All the grapes were handpicked and transported to the cellar in 500kg bins for processing. Cultivars fermented separately. All cultivars were 100% de-stemmed and fermented in a combination of French oak casks and stainless-steel tanks. Twice daily pump-overs ensured the delicate extraction of tannins and flavour. Prolonged skin contact of around 14-21 days was given after fermentation before pressing on all tanks. Malo-lactic fermentation followed in 300L French oak barrels and matured for 17 months in French oak barrels. The winning blend received 0 % new oak, 30% 2nd fill and 70% 3rd fill barrels. The winning blend (out of 65 entries) was blended after the winning recipe was determined by a panel of 5 experienced judges. Only 650 magnum bottles produced.

TASTING NOTES

This classic Right bank Bordeaux style blend was masterfully blended by Lydenburg Wyngilde. Dark cassis and plush plum with hints of cigar box and chocolate spices on the nose. The palate entrance is textured, with creamy mid palate weight and an elegant grippy finish. Enjoy with friends now or cellar for 15-20 years.

FOOD PAIRING

A stunning wine for lush stews, a classic South African braai or to enjoy on its own with friends and family.

ANALYSIS

Alc. 14.91% | RS 2.0g/l | pH 3.46 | TA 5.40



Then. Now. Forever.