

Cabernet Sauvignon 2024

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 3 vineyard blocks: All 3 are planted on medium - high potential Tukulu soils with drip irrigation. The blocks (Clones CS23 and 2 x CS46 are planted narrow (1,8m x 1.0m) with Vertical Shoot Positioning (VSP) trellis systems. Annual yield of 7 and 9 tons/ha.

WINEMAKING

Handpicked grapes were carefully transported to the cellar for crushing. Whole berry fermentation commenced in 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 17 months in barrel, with 42.6% new oak used.

TASTING NOTES

Plush cassis, intense blueberry and mulberry notes combine the lush dark chocolate, cedarwood and Christmas spice on the nose. Mineral textured tannin.

FOOD PAIRING

Rack of lamb or beef bourguignon or venison dishes.

ANALYSIS

Alc. 14.91 % | RS 2.64 g/l | pH 3.50 | TA 5.99

Then. Now. Forever.