



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. Delicate whole bunch pressing of the grapes ensured optimal flavour extraction & minimal colour & phenol extraction. The juice was left to settle for 20 hours & racked to stainless steel tanks. Cold alcoholic fermentation of 2-3 weeks guaranteed 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 30 months before disgorgement.

TASTING NOTES

Fresh nectarine, orange blossoms and cranberry notes with hints of brioche and rich cream on the nose. The delicate mousse leads to a mineral and creamy mid palate. 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. 11.50% | RS 2.70 g/l | pH 3.11 | TA 8.00