



### Blaauwklippen Range

WINE OF ORIGIN STELLENBOSCH

Winemaker: Narina Cloete

### CULTIVAR

Merlot 85% | 15% Petit Verdot

### VITICULTURE

Grapes were grown in 3 vineyard blocks on our farm. 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 9 and 11 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