

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.