

PRODUCT INFORMATION

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| Name | Blaauwklippen Cabernet Sauvignon |
| Range | Blaauwklippen |
| Variety | Cabernet Sauvignon |
| Vintage | 2004 |
| Volume | 750 ml |
| Bottle Type | 726 Claret Dark Green |
| Country of Origin | South Africa |
| Wine of Origin | Stellenbosch |
| Barcode | 600 1742 331 210 |
| Character | This wine enters the palate with intense flavours of blackberries and honey, progresses to a round finish, and completes the experience with a soft and lingering aftertaste. Rich in mouth feel, and very sophisticated. |
| Suggested Food | Game dishes, leg of lamb, steak with pepper or rich sauce. |
| Drinking Temperature | 18 – 20 C |
| Preparation of Wine | Fermentation: spontaneous fermentation Skin contact: 14 days skin contact after alcoholic fermentation. Maturation: matured in a combination of small and large oak vats. |
| Vineyard Specifications | Irrigation: drip Slope: north Density: 2.7 x 1.2 Soil: oakleaf Trellising: Perold |
| Shelf Life | Enjoy immediately or within the next 5 years. |
| Alcohol Volume | 14.5 % |
| Residual Sugar, g/l | 2.8 |
| Total Acidity, g/l | 6 |
| PH | 3.68 |