

Breëland Wine Cellars

Malbec, 2015



ABOUT THE WINE

Wickus Erasmus is one of the fastest-rising stars in South African wine. He spent so much of his youth in vineyards near Cape Town, he didn't need a formal wine education to land a job at Le Grand Chasseur—one of South Africa's historic and most consistently award-winning wineries. He eventually earned a winemaking degree, at which point the Marais family entrusted Wickus, just 35, to try and repeat Le Grand Chasseur's track record at Breëland. He's off to a great start.

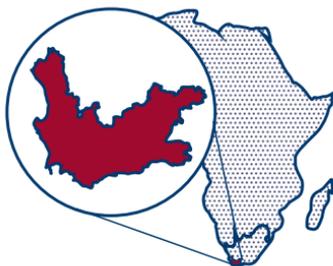


DID YOU KNOW?

The climate in South Africa is similar to that of Bordeaux, the home of Malbec. But the grape is relatively rare in South Africa.

ABOUT THE REGION

The Breede River Valley is so wide and flat, it's South Africa's best spot for growing a wide variety of fruits (not just grapes), as well as breeding racehorses. It's mild year-round but completely encircled by mountains that trap heat in the summer. This speeds up the ripening of the grapes, which develops deeper, richer flavors in the wines.



Breede River Valley, Western Cape, South Africa

AT A GLANCE

Variety: Malbec

Vintage: 2015

Vineyard: Breëland Farms

Oak: 100% French oak

Alcohol: 14.3%

Farming: Conventional

To learn more about this wine, visit blueapron.com/wines/137

TASTING NOTES

Breëland Wine Cellars Malbec is a typical fruity Malbec—but it also has a savory, smoky character that's a beloved signature of South African red wines.

1) Look at the Color



▲
Dark purple

2) Swirl & Smell



Plum



Bacon



Green pepper



Smoke

3) Taste & Savor



TASTING TIP

The wine's smoky, bacony note comes from the oak barrels used to age the wine. The barrels are flame-charred on the inside.

4) Pair and enjoy!



Fruity &
Savory

Match this wine's symbol to a Blue Apron Meal

The calling card of these reds—like Cabernet Franc, Carménère and some Malbecs—is the herbal, smoky or even meaty flavors emerging from the fruitiness. The savory element makes these wines match well with roasted vegetables; the more fresh herbs in a recipe, the more harmonious each bite and sip.

More classic pairings:

Eggplant rollatini | Stewed lentils | Roasted beets