

**KLOOVENBURG
WHITE FROM RED BRUT 2008
SHIRAZ SPARKLING WINE**

PRODUCER: Kloovenburg, Riebeek Kasteel

CLIMATE: Mild summer with cool night temperatures during harvest.
An absence of extremely hot weather ensured even ripening of the grapes.

SOIL: Deep Malmesbury shale

VITICULTURE: Grapes produced from an 18-year-old trellised block, yielding only 8 tons per hectare. Intense canopy management was done during the summer months to improve sun penetration. Drip irrigation, regulated with neutron moisture meter readings was used.

VINIFICATION: Grapes were harvested during the last week of February 2008. Only free-run juice amounting to 320 liter per ton of grapes was used. The wine was left on the lees for 2 months after which the sugar was adjusted to 13 grams per liter to ensure a well-rounded wine. Carbon dioxide was added to result in a sparkling wine with a pressure of just below 5 bar.

b Made from Shiraz grapes, this Blanc de Noir wine intrigues and charms with a delightful and promising pink colour, fulfilled in a bouquet of red berries and interesting nuances of sweet spice. Fresh and dry, the palate follows through with ripe cherries delicately balanced by a crisp acid

ANALYSIS: ALC: 13.5% TA :5.9 g/l RS: 13.1 g/l PH: 3.22

MATURATION POTENTIAL: At least 2 years.