



KLOOVENBURG VINEYARDS

Carignan

Vintage: 2015

Grapes : 100 % Carignan

Origin: Swartland, South Africa

Vineyard: High density bush vine from a single vineyard

Vine age: 4 years

Rootstock: Richter 110

Soil types: Malmesbury shale

Aspect: North East facing slope

Yield: 6 tons/ha

All grapes are handpicked during the early morning hours and then cooled overnight in a temperature - controlled room at 5 °C. 80% of these grapes are then lightly crushed and destemmed, whilst the remaining 20% is fermented as whole cluster. This is followed by a three day cold soak at 9 °C, covered with a CO₂ blanket. Fermentation takes place in open fermenter. The wine ferments spontaneously. Extraction is obtained by light punch - downs twice a day. After fermentation is completed, the wine is left on the skins for another seven days and pressed to old oak barrels. Malolactic fermentation is completed in the barrel. The wine is then racked from the lees and given a low dose of sulphur. The wine spend a total of 14 months in the barrel before it is bottled, unfinned and unfiltered.

Colour: Violet - red

Nose: Aromas of red berries, fynbos and spice.

Palate: Medium bodied with juicy tannins and fresh acidity.

Food: Richer poultry dishes, roasted pork, chicken and beef brisket.



ALCOHOL 13.5%

RS 2.3g/L pH 3.46

TA 6.1 g/L

TOTAL SO₂ 51 mg/L