



KLOOVENBURG VINEYARDS

# Grenache Noir

Vintage: 2015

Grapes : 100 % Grenache Noir

Origin: Swartland, South Africa

Vineyard: High density bush vine from a single vineyard

Vine age: 4 years

Rootstock: Richter 99

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. 70% of these grapes are then crushed and destemmed, whilst the remaining 30% is fermented as whole cluster. This is followed by a three day cold soak at 9 °C, covered with a CO<sub>2</sub> blanket. Fermentation takes place in open fermenters. 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 then 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 10 months in the barrel before it is bottled, unfinned and unfiltered.

Colour: Light purple

Nose: Aromas of cherries, potpourri and dried herbs.

Palate: Medium bodied , shows good structure, fruit purity and bright acidity.

Food: Leaner meats dishes like lamb, venison and turkey. Poached salmon, braised duck breast or pork roast with mushrooms and vegetables.



ALCOHOL 13.5 %

RS 1.5g/L pH 3.43

TA 6.2 g/L

TOTAL SO<sub>2</sub> 55 mg/L