



Swartland wine of Origin

Grenache

Vintage: 2016
Composition : 100 % Grenache Noir
Vineyard: High density bush vine from a single vineyard
Vine age: 5 years
Soil types: Schist
Yield: 4 tons/ha

Vinification & Cellar notes

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 CO₂ blanket. Natural fermentation takes place in open fermenters. 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.

Tasting notes & Food pairings

Colour: Light purple

Nose: Aromas of dark cherries, pomegranate and dried herbs.

Palate: Medium bodied , shows good structure & fruit purity.

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



ALCOHOL 14.3%

RS 1.8g/L pH 3.55

TA 5 g/L

TOTAL SO₂ 69 mg/L

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