



KLOOVENBURG VINEYARDS

Sparkling Blanc de Noir Brut

Vintage:	NV
Grapes :	100% Shiraz
Origin:	Swartland, South Africa
Vineyard:	Single vineyard, trellised
Vine age:	15 years
Rootstock:	Richter 110
Soil types:	Weathered sandstone
Aspect:	North - east facing slopes
Yield:	10 ton/ ha

These grapes are picked earlier at lower sugar levels to maintain a natural high acidity and a lower alcohol volume. All grapes are handpicked during the early morning hours and then cooled overnight in a temperature -controlled room at 5 °C. The grapes are then crushed, destemmed and placed in stainless steel tanks. Two to three hours of skin contact is allowed to obtain that perfect salmon colour. The juice is then drained and pressed and, the pressed section kept separate. The juice settles in stainless steel tanks for 48 hours at 8 °C. The clear juice is then racked from the thick the lees and inoculated with X16 yeast. Fermentation, which takes place at 13 °C, takes 18 days to complete. After fermentation, the wine is given a low dose of sulphur and left on the lees for four months. The wine is then sweetened and the sparkle created by adding CO₂ before bottling.

Colour: Salmon pink

Nose: Ripe aromas of strawberry and cherry

Palate: Cranberry, candy floss with a well balanced acidity

Food: Pancakes with berries, duck, Thai foods and goat cheese



ALCOHOL 12.2% RS 13 g/L pH 3.4 TA 5.9 g/L TOTAL SO2 110 mg/L