



KLOOVENBURG VINEYARDS

# Eight Feet

Vintage: 2013

Grapes : 70% Shiraz 10% Grenache 10% Mourvedre 10% Carignan

Origin: Swartland, South Africa

Vineyard: Shiraz is single vineyard trellised, Grenache, Mourvedre and the Carignan is all single vineyard bush vine

Vine age: between 2 –15 years

Rootstock: Richter 99, SO4

Soil types: Malmesbury shale

Aspect: North and East facing slopes

Yield: 3 - 6 tons/ ha

All the different components are handpicked during the early morning hours and then cooled overnight in a temperature - controlled room at 5°C. A large percentage (85%) of the Shiraz is then crushed and destemmed, whilst the remaining 15% is fermented as whole cluster. Of the Grenache, Mourvedre and Carignan, 30% is fermented as whole cluster whilst the balance is destemmed and crushed. 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. All the grapes ferment spontaneously. Extraction is obtained by three punch - downs per day. After fermentation is complete, the wine is left on the skins for another seven days. The Shiraz is then pressed to 20% new Allier French oak barrels, and the Grenache, Mourvedre and Carignan is pressed to third and fourth fill French oak barrels, which vary from 300 L to 500 L. The pressed section is kept separate. Malolactic bacteria are inoculated and malolactic fermentation is completed in the barrel. The wine is then racked from the lees and given a low dose of sulphur. The wines spends a total of 18 months in the barrel before it is blended and bottled.

Colour: Intense ruby colour

Nose: Aromas of purple and red fruit with violets and spice.

Palate: Medium full bodied , good structure with soft and silky tannins.

Food: Leaner red meat, stew, mildly spicy foods and game.



ALCOHOL 14.09%

RS 4.0g/L pH 3.41

TA 5.83 g/L

TOTAL SO<sub>2</sub> 86 mg/L