



Swartland wine of Origin

Eight Feet Red

Vintage: 2015
Composition: Shiraz 66% Grenache 16% Carignan 9% Mourvèdre 9%
Vineyard: Shiraz is trellised, Grenache, Mourvèdre and Carignan is all bushvine
Vine age: Between 3 -16 years
Yield: 3 - 6 tons/ ha
Soil types: Schist

Vinification & Cellar notes

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 CO₂ blanket. Fermentation takes place in open fermenters. All the grapes ferment spontaneously and separately. 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, Mourvèdre 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 16 months in the barrel before it is blended and bottled.

Tasting notes & Food pairings

Colour: Intense ruby colour
Nose: Aromas of red berries, dark fruit, black olive and spice.
Palate: Medium full bodied , good structure with soft and silky tannins.
Food: Grilled and roast beef, stew, mildly spicy foods and game.



ALCOHOL 14.4% RS 2.6 g/L pH 3.54 TA 5.9 g/L TOTAL SO₂ 71 mg/L

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