



**KLOOVENBURG VINEYARDS**

# Eight Feet

Vintage: 2016

Grapes : 32% Chenin blanc 32% Grenache blanc 23% Roussanne 13% Verdelho

Origin: Swartland, South Africa

Vineyard: Bush vines

Soil types: Granite & Schist

Yield: 3 - 5 tons/ ha

All grapes are handpicked during the early morning hours and then cooled overnight in a temperature - controlled room at 5 °C. All the components were picked at different ripeness levels to ensure a balanced final blend, with good fruit purity, freshness, complexity and length. All the components were pressed separately and as whole clusters. The free run juice was then drained into a stainless steel tank to let the juice settle for 24 hours at 8 °C. No enzymes are used during the settling process. The juice is racked from the thick lees to 300 L French oak barrels, 10 % new and the remaining in third and fourth fill barrels. Fermentation takes up to three months to complete. No Malolactic fermentation takes place to preserve more of the natural acidity. After fermentation the wine is given a low dose of sulphur and is left on the lees with regular battonage. The wine spends a total of 11 months in the barrel before it is blended and bottled.

Colour: Straw - yellow

Nose: White flowers, citrus and spice.

Palate: Rich, textured with a balanced acidity

Food: Chicken, pork, creamy pastas, salmon or grilled fish



ALCOHOL 13.48 %

RS 2.2 g/L

pH 3.33

TA 5.7 g/L

TOTAL SO<sub>2</sub> 120 mg/L