



KLOOVENBURG VINEYARDS

# Shiraz

Vintage:	2014
Grapes :	100% Shiraz
Origin:	Swartland, South Africa
Vineyard:	Grapes come from three different blocks with different terroir
Vine age:	Between 7 – 18 years old
Rootstock:	Richter 110, SO4
Clone:	1A, 21A
Soil types:	Malmesbury shale weathered sandstone
Aspect:	North - east and Eastern facing slopes
Yield:	6 – 8 ton/ ha

All grapes are handpicked during the early morning hours and then cooled overnight in a temperature - controlled room at 5 °C. Most (85%) of these grapes are then crushed and destemmed, whilst the remaining 15% is fermented as whole cluster. This is followed by a three day cold soak at 9 °C, covered with a CO<sub>2</sub> blanket. Fermentation takes place in both open fermenters and closed stainless steel tanks. A large part (80 %) of the wine ferments spontaneously; the rest is inoculated with D254 and L2056 yeast. Extraction is obtained by regular pump - overs and punch - downs. After fermentation is completed, the wine is left on the skins for another seven days and then pressed to 20% new Allier French oak barrels. 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 wine spend a total of 16 months in the barrel before it is blended and bottled.

Colour: Intense ruby colour

Nose: Aromas of intense black and red fruit with hints of violets and peppery notes, combined with gentle spice.

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

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



ALCOHOL 14.6%

RS 3 g/L

pH 3.54

TA 5.7 g/L

TOTAL SO<sub>2</sub> 84 mg/L