



Swartland wine of Origin

Shiraz

- Vintage: 2015
Composition : 100% Shiraz
Vineyard: Grapes come from three different blocks on Estate
Vine age: Between 7 – 18 years old
Soil types: Schist & Weathered sandstone
Yield: 6 – 8 ton/ ha

Vinification & Cellar notes

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 CO₂ blanket. Natural fermentation takes place in both open fermenters and closed stainless steel tanks. Extraction is obtained by regular pump - overs and punch - downs. After fermentation is completed, the wine is left on the skins for another 14 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.

Tasting notes & Food pairings

- 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 14.38% RS 2.4 g/L pH 3.49 TA 5.7 g/L TOTAL SO2 90 mg/L

www.kloovenburg.com