

KLOOVENBURG

ANNO 1704

P.S. du Toit



Merlot

Vintage	2021
Composition	87 % Merlot, 13% Syrah
Vineyard	Single vineyard, trellised
Vine age	22 years
Soil types	Schist
Yield	7 tons per / ha

Vinification and Cellar notes

All grapes are handpicked during the early morning hours, then crushed, destemmed and directly transferred to a stainless-steel fermenter, taking extra care to remove all the green stems, in order to reduce the green flavour as far as possible.

Fermentation takes place in closed - top stainless-steel fermenters. Extraction is obtained by regular pump overs. After fermentation is completed, the wine is left on the skins for another seven days and then pressed to Neutral oak French 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 spends a total of 10 months in the barrel before it is blended and bottled.

Tasting notes and food pairings

Colour	Intense ruby colour
Nose	Warm red flavours, cloves and blackcurrant.
Palate	Entwined in a delicate plate with juicy tannins.
Food	Italian dishes, grilled chicken and charcuterie.



ALCOHOL 14.5 %

RS 3.0 g/L

pH 3.60

TA 5.7 g/L

TOTAL SO2 39 mg/L