

# KLOOVENBURG

ANNO 1704

*P.S. du Toit*



## Merlot

<b>Vintage</b>	2018
<b>Composition</b>	100 % Merlot
<b>Vineyard</b>	Single vineyard, trellised
<b>Vine age</b>	20 years
<b>Soil types</b>	Schist
<b>Yield</b>	6/ ha

### Vinification and Cellar notes

All grapes are handpicked during the early morning hours and then cooled overnight in a temperature - controlled room at 5 °C. All the grapes are 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. This is followed by a three-day cold soak at 9 °C, covered with a CO<sub>2</sub> blanket. Natural 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 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 spends a total of 14 months in the barrel before it is blended and bottled.

### Tasting notes and food pairings

<b>Colour</b>	Intense ruby colour
<b>Nose</b>	Red flavours, plush plums and suggestion of cloves and blackcurrant.
<b>Palate</b>	Medium to full bodied, well - structured tannins
<b>Food</b>	Italian dishes, especially tomato-based ones, grilled chicken and Charcuterie, e.g. pates, terrines and salamis



ALCOHOL 14.17 %

RS 3.5 g/L

pH 3.43

TA 6.4 g/L

TOTAL SO2 49 mg/L