

# KLOOVENBURG

ANNO 1704

*P.S. du Toit*



## Carignan

<b>Vintage</b>	2021
<b>Composition</b>	100 % Carignan
<b>Vineyard</b>	High density bush vine from a single vineyard
<b>Vine age</b>	Between 10 years
<b>Soil types</b>	Schist
<b>Yield</b>	4 ton/ 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. 60% of these grapes are then crushed and destemmed, whilst the remaining 40% 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. Natural fermentation takes place in open fermenters. Extraction is obtained by light punch - downs twice a day. After fermentation is completed, the wine is left on the skins for another seven days and then pressed to old oak barrels. 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 bottled.

### Tasting notes and food pairings

<b>Colour</b>	<i>Violet – red.</i>
<b>Nose</b>	<i>Aromas of black and blue berries, dried herbs and spice.</i>
<b>Palate</b>	<i>Bold yet juicy and lush.</i>
<b>Food</b>	<i>Pairs well with pizza, roast pork, chicken and beef brisket.</i>



ALCOHOL 14.54%

RS 1.9 g/L

pH 3.74

TA 4.7 g/L

TOTAL SO<sub>2</sub> 50 mg/L