

KLOOVENBURG

ANNO 1704

P.S. du Toit



Lledoner pelut

Vintage	2022
Composition	100 % Lledoner pelut
Vineyard	High density bush vine from a single vineyard
Vine age	4 years (planted in 2018)
Soil types	Schist
Yield	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. 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 neutral 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 10 months in the barrel before it is bottled.

Tasting notes and food pairings

Colour	Light purple
Nose	Rose-petal-and-dried-herb fragrance.
Palate	Juicy, cherry and strawberry fruited, lively, refreshing style.
Food	Leaner meats dishes like lamb, venison and turkey. Poached salmon, braised duck breast or savoury vegetarian dishes.



ALCOHOL 14.48%

RS 2.8g/L

pH 3.62

TA 4.9 g/L

TOTAL SO2 59 mg/L