

# KLOOVENBURG

ANNO 1704

*P.S. du Toit*



## Grenache Brut

<b>Vintage</b>	<i>NV</i>
<b>Composition</b>	<i>100 % Grenache noir</i>
<b>Vineyard</b>	<i>High density bush vines</i>
<b>Vine age</b>	<i>Over 5 years old</i>
<b>Soil types</b>	<i>Schist</i>
<b>Yield</b>	<i>8 ton/ ha</i>

### Vinification and Cellar notes

*These grapes are picked earlier at lower sugar levels to maintain a natural high acidity and a lower alcohol volume. All grapes are handpicked during the early morning hours and then cooled overnight in a temperature -controlled room at 5 °C. The grapes are then crushed, destemmed and placed in stainless steel tanks. Two to three hours of skin contact is allowed to obtain that perfect salmon colour. The juice is then drained and pressed and, the pressed section kept separate. The juice settles in stainless steel tanks for 48 hours at 8 °C. The clear juice is then racked from the thick the lees and inoculated with yeast. Fermentation, which takes place at 13 °C, takes 18 days to complete. After fermentation, the wine is given a low dose of sulphur and left on the lees for four months. The wine is then sweetened and the sparkle created by adding CO<sub>2</sub> before bottling.*

### Tasting notes and food pairings

<b>Colour</b>	<i>Salmon pink</i>
<b>Nose</b>	<i>Aromas like strawberry and cherry.</i>
<b>Palate</b>	<i>Cranberry, candy floss with a well-balanced acidity</i>
<b>Food</b>	<i>Pancakes with berries, duck, Thai foods and goat cheese</i>



ALCOHOL 12.05%	RS 5.6 g/L	pH 3.49	TA 5.2 g/L	TOTAL SO2 90 mg/L
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