

KLOOVENBURG

ANNO 1704

P.S. du Toit



Riebeekberg Syrah

Vintage	2021
Composition	100% Syrah
Vineyard	Single vineyard, trellis
Vine age	21 years
Yield	4 tons/ ha

Vinification and Cellar notes

All grapes are handpicked during the early morning hours on the slopes of Riebeeckberg, 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 14 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	<i>Intense ruby colour</i>
Nose	<i>Aromas of black berry, clove, flowers and fynbos.</i>
Palate	<i>A concentrated palate of dark cherries, pomegranate, wild herbs and spice.</i>
Food	<i>Leaner red meat, stew and mildly spicy foods.</i>



ALCOHOL 13.77 %

RS 2.3 g/L

pH 3.73

TA 4.5g/L

TOTAL SO2 44 mg/L