

# KLOOVENBURG

ANNO 1704

*P.S. du Toit*



## *The Village Red Blend*

<b>Vintage</b>	2023
<b>Composition</b>	47 % Grenache, 42% Shiraz, 11% Mourvèdre
<b>Vineyard</b>	High density bush vines
<b>Vine age</b>	Between 12 years
<b>Soil types</b>	Schist
<b>Yield</b>	8 ton/ ha

### Vinification and Cellar notes

*All grapes are handpicked during the early morning hours. Natural fermentation takes place in open fermenters. Extraction is obtained by light pump overs twice a day. After fermentation is completed, the wine is left on the skins for another seven days and then pressed to neutral 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

<b>Nose</b>	<i>Red fruited, spicy with a hint of wildness.</i>
<b>Palate</b>	<i>Uncomplicated yet intriguing wine that has a slight chocolate creamy roundness.</i>
<b>Food</b>	<i>Leaner meats dishes like lamb, venison and turkey. Poached salmon, braised duck breast or savoury vegetarian dishes.</i>



ALCOHOL 14.04%

RS 2.5g/L

pH 3.79

TA 4.9 g/L

TOTAL SO2 38 mg/L