



KLOOVENBURG

Mourvèdre

Vintage	2024
Composition	100 % Mourvèdre
Vineyard	High density bush vine from a single vineyard.
Vine age	8 years
Soil types	Schist
Yield	6 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. 40% of these grapes are then crushed and destemmed, whilst the remaining 60% 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	Intense ruby colour.
Nose	Flavours of dark red fruits like blackberry and plum, often complemented by earthy and spicy note.
Palate	Entwined in a delicate palate with juicy tannin.



ALCOHOL 14.17%	RS 2.2g/L	pH 3.68	TA 5.0 g/L	TOTAL SO2 62 mg/L
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