



KLOOVENBURG

Mourvèdre

Vintage	2025
Composition	100 % Mourvèdre
Vineyard	High density bush vine from a single vineyard.
Vine age	14 years
Soil types	Schist
Yield	8 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. 30% of these grapes are then crushed and destemmed, whilst the remaining 70% 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	Wild blackberry and plum aromas are complemented by hints of fynbos, black pepper and dried herbs.
Palate	A vibrant and textured palate with juicy fruit concentration, savoury complexity and refined tannins. The finish is persistent with notes of spice and earthy minerality.



ALCOHOL 14.31%	RS 1.2g/L	pH 3.67	TA 5.2 g/L	TOTAL SO2 75 mg/L
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