



KLOOVENBURG

The Village Red

Vintage	2025
Composition	50 % Grenache, 47% Syrah & 3% Mourvèdre
Vineyard	High density bush vines & Syrah is trellis.
Vine age	Between 14 years
Soil types	Schist
Yield	9 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

Nose	<i>Fresh red berries with hints of spice and dried herbs.</i>
Palate	<i>Juicy red fruit, soft tannins and a smooth, balanced finish.</i>
Food	<i>Perfect with grilled meats, roast chicken, pizza and Mediterranean dishes.</i>



ALCOHOL 14.03%	RS 1.9g/L	pH 3.64	TA 5 g/L	TOTAL SO2 54 mg/L
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