



KLOOVENBURG

The Village White

Vintage	2026
Composition	42% Chenin blanc, 26% Grenache blanc, 20% Verdleho, 12% Roussanne
Vineyard	High density planted bush vines.
Vine age	10 years
Soil types	Schist
Yield	8 - 10 tons/ 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. Grapes are then crushed, destemmed and pressed. Dry ice (CO₂) is used during this process to prevent oxidation. The juice settles in stainless steel tanks for 48 hours at 8 °C. The clear juice is then racked from the thick lees and inoculated yeast, which takes place at 12°C, takes average 20 days to complete. After fermentation, the wine is given a low dose of sulphur and left on the lees for three months before it is blended and bottled.

Tasting notes and food pairings

Colour	Lemon green
Nose	Awakens bright aromas of fresh fruit with a hint of spice.
Palate	The palate follows through with a zingy freshness and persistence.
Food	Pairs well with Sushi, Seafood, Grilled Chicken, Asian cuisine.



ALCOHOL 12.03%	RS 1.5 g/L	pH 3.37	TA 5.3 g/L	TOTAL SO2 90 mg/L
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