



KLOOVENBURG

Grenache & Garnacha Peluda

Vintage	2025
Composition	52% Grenache, 48% Garnacha Peluda
Vineyard	High density bush vines
Vine age	Grenache planted in 2011 and Garnacha Peluda in 2018.
Soil types	Schist & Red ironstone
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. 70% of these grapes are then crushed and destemmed, whilst the remaining 30% 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 cement tanks and 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

Colour	Light ruby red with a purple hue.
Nose	Fragrant and lifted, with red berries, rose petals and subtle dried-herb and spice notes.
Palate	Juicy and vibrant, showing cherry and strawberry flavours with a savoury edge. Fresh acidity and fine tannins give the wine energy and length, finishing bright and refreshing.
Food	Pairs well with lamb, venison and turkey, as well as poached salmon, duck breast and savoury vegetarian dishes



ALCOHOL 13.38%	RS 1.9g/L	pH 3.54	TA 5.4 g/L	TOTAL SO2 73 mg/L
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