



KLOOVENBURG

The Village Rosé

Vintage	2026
Composition	76 % Grenache & 24% Mourvèdre.
Vineyard	High density bush vines
Vine age	8 years old
Soil types	Schist
Yield	10 - 12 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 two months before it is blended and bottled.

Tasting notes and food pairings

Colour	Salmon pink
Nose	Aromas of wild strawberry, cherry and subtle floral notes, with a delicate hint of spice.
Palate	Bright strawberry and cranberry flavours with added texture and a fresh, balanced finish.
Food	Pancakes with berries, duck, Thai foods and goat cheese.



ALCOHOL 11.43%	RS 1.6 g/L	pH 3.37	TA 5.2 g/L	TOTAL SO2 109 mg/L
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