

# KLOOVENBURG

ANNO 1704

*P.S. du Toit*



## *Grenache Noir*

<b>Vintage</b>	2019
<b>Composition</b>	100 % Grenache noir
<b>Vineyard</b>	High density bush vine from a single vineyard
<b>Vine age</b>	Between 7 years
<b>Soil types</b>	Schist
<b>Yield</b>	4 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. This is followed by a three-day cold soak at 9 °C, covered with a CO<sub>2</sub> blanket. 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 old 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, unfiltered and unfiltered.

### **Tasting notes and food pairings**

<b>Colour</b>	Light purple
<b>Nose</b>	Aromas of dark cherries, pomegranate and dried herbs.
<b>Palate</b>	Medium bodied, shows good structure & fruit purity
<b>Food</b>	Leaner meats dishes like lamb, venison and turkey. Poached salmon, braised duck breast or pork roast with mushrooms and vegetables.



ALCOHOL 13.71%

RS 1.6 g/L

pH 3.53

TA 5.5 g/L

TOTAL SO2 74 mg/L