



## *The Gatekeepers Red*

Kloovenburg's gates are guarded by historic sculptures that represent the family's original founders. Matriarch Barbara's owl takes the night watch from its perch among her favourite Swartland foliage, while patriarch Piet's falcon sits day me sentry amidst his beloved Karoo creatures. Interwoven with these symbols that celebrate the two strong personalities that forged the enduring Du Toit legacy, you'll find the acorns that represent the farm's historical roots, the grapes that pave the way for its future, and the swallows that grace the family crest and underpin the Du Toits' continued love of exploration and discovery.

Vintage:	2019
Composition:	Shiraz 65% Grenache 35%
Wine of Origin:	Swartland, South Africa
Vineyard:	Shiraz is trellised, Grenache is high density planted bushvine
Vine age:	Between 8 -19 years
Yield:	8 tons/ ha

### *Vinification and Cellar notes*

All the different components are handpicked during the early morning hours and then cooled overnight in a temperature - controlled room at 5°C. A large percentage (85%) of the Shiraz is then crushed and destemmed, whilst the remaining 15% is fermented as whole cluster. The Grenache is 30% fermented as whole cluster whilst the balance is destemmed and crushed. This is followed by a three day cold soak at 9 °C, covered with a CO<sub>2</sub> blanket. Fermentation takes place in open fermenters. All the grapes ferment spontaneously and separately. Extraction is obtained by two punch - downs per day. After fermentation is complete, the wine is left on the skins for another seven days. The Shiraz and Grenache is then pressed to old French oak barrels, which vary from 300 L to 500 L. The pressed section is kept separate. Malolactic fermentation is completed in the barrel. The wine is then racked from the lees and given a low dose of sulphur. The wines spends a total of 14 months in the barrel before it is blended and bottled.

### *Tasting notes and food pairings*

Colour:	Ruby red
Nose:	Aromas of red berries, fynbos and spice.
Palate:	Medium full bodied, concentrated fruit and good structure.
Food:	Grilled and roast beef, stew, mildly spicy foods and game.



ALCOHOL 14 %

RS 2.1 g/L

pH 3.5

T A 5.6 g/L

TOTAL SO<sub>2</sub> 77 mg/L

*[www.kloovenburg.com](http://www.kloovenburg.com)*