



2014 Kloof Street Swartland Rouge

Varietals: 86% Syrah, 5% Grenache, 4% Carignan, 2% Mourvèdre,
2% Tinta Barocca, 1% Cinsault
Bottling Date: 24th April 2015
Production: 27 000 bottles / 2 250 cases
Wine of Origin: Swartland

Technical Details at Bottling:

Alcohol 13.5% - RS 2.7 g/l - TA 5.5 g/l - pH 3.61

Source of Grapes:

Grapes for our 2014 Kloof Street red come from eight sustainably farmed vineyard parcels in different parts of the Swartland: One parcel of Mourvèdre grown on the rolling, iron-rich soils west of Malmesbury; two parcels of Syrah and one parcel of Cinsault planted in the stony Shale and Schist based soils of Kasteelberg; and one parcel of dry land, bushvine Syrah, one Carignan, one Grenache and a single parcel of gnarly old dry farmed Tinta Barocca bush vine, all grown in decomposed Granite of the Paardeberg. Vines are aged between 12 and 40 years.

Date(s) Harvested:

Grapes were hand-harvested between the 2nd and 27th February 2014.

Yields:

Between 4 to 6 tons/ha = 24 to 33 HL/ha.

Winemaking:

Grapes are chilled in our cold room, where after they are destemmed to tank and around 25% whole bunches are added. Minimal SO₂ is added and, as with all our wines, no other additions are made. The must is initially pigeaged once a day. After about 4 days, fermentation begins with indigenous yeasts, and the wine is pigeaged once or twice a day. Temperatures are not allowed to exceed 28°C. Total maceration is generally between 4 to 6 weeks. The wine is then drained and pressed to barrel for malolactic fermentation. The different parcels are racked in Spring to blend the wine, which is then returned to barrel and bottled after 11 months in barrel.

Maturation:

11 months in 3rd and 4th fill French oak 225L barrels & 500L demi-muids.

