



Klipkers Rosé

TASTING NOTES

VINTAGE: 2020

VARIETAL: 60% Shiraz, 38% Mourvèdre, 2% Grenache

ORIGIN OF FRUIT: Franschoek

Klipkers, also known as the Candlewood tree, is endemic to Paarl Mountain and prominent between rock crevices. Apart from being used as firewood, several other early farming activities involved this tree. The bark was used in tanning and wagon brake-blocks. When the fruits fall among the rocks, they are eagerly consumed by the dassies (hyrax) that live there.

VINTAGE AND WINEMAKING NOTES

Each vineyard was harvested separately by hand in the cool morning hours to capture the fresh flavours. The bunches were sorted and whole-bunch pressed in a small basket press. Cold fermentation took place in stainless steel tanks and 15% barrel fermented in 225l Old French oak, before spending time on the lees in order to build a full, well-rounded palate. All varietals were vinified individually before blending.

TASTING NOTE

A true Provencal-style dry Rosé. Red cherries, strawberries and Turkish delight with a faint hint of spice.

ANALYSIS

Alc 12.32 % | Residual Sugar 2.4 g/l | TA 5.8 g/l | pH 3.43

WINEMAKER

Wynand Grobler

