

## Kleine Parys Classic Red 2004

Intense red, youthful with soft gentle tannins. A blend of noble red varieties matured in American and French oak. Well-rounded with a long velvety finish supplementing the nuances of spice and peppery.

To be enjoyed with meat, poultry and pastas.

**variety :** | Blend of red cultivars

**winery :** Klein Parys Vineyards

**winemaker :** Kosie Moller

**wine of origin :** Paarl

**analysis :** alc : 13.5 % vol    rs : Dry g/l    pH : 3.5    ta : 5.6 g/l    va : 0.85 g/l    so2 : 150 mg/l    fso2 : 40-43 mg/l

**type :** Red    **style :** Dry    **wooded**

**pack :** Bottle

**in the vineyard :** Supplier: Kleine Parys

Appellation/Origin: Western Cape

Age of vines: 7-10 years

Rootstock: Richter 99

Trellis system: Hedge

Irrigation: Supplementary

Vine density: 1,2 x 2,0 m

Soil: Deep red, Hutton and Clovelly soil

Climate: Mediterranean, moderately warm summers with cold and wet winters. The area has an annual rainfall of approximately 750 mm

**about the harvest:** Date: Feb/March

Type: Hand

Yield: 6 - 8 t/ha

**in the cellar :** Crushing/Destemming: Destalked

Tanks (type): Stainless Steel

Fermentation protocol (vessel, temp, duration): 34-36°C until dry

Malolactic (y/n): Yes

Lees contact/battonage: 2 weeks

Barrel ageing (oak type, % of blend, duration): Aged in French and American oak barrels for 8 months

