

Tamboerskloof Katharien Syrah Rose 2012

A copper to salmon pink coloured Rosé with strawberry, mixed berry and papaya flavours on the nose, which are supported generously with notes of fruit salad and strawberry on the palate. Chill to 14°C and open 30 minutes prior to serving

Salads, starters and light meals.

variety : Shiraz | 100% Syrah

winery : Kleinood

winemaker : Gunter Schultz

wine of origin : Stellenbosch

analysis : alc : 13% % vol rs : 2.2 g/l pH : 3.4 ta : 5.8 g/l

type : Red

pack : Bottle **size** : 0 **closure** : Screwcap

in the vineyard : Grapes: Shiraz - Clone SH747

Aspect: North Facing

Altitude: 176 to 184 above MSL

Distance from sea: 18km

Soil Type: Tukulu and Kroonstad

Rootstock: 101/14

Age of vines: 12 years

Trellising: 7 Wire Perold System

Pruning: 3 bud spurs

about the harvest: Harvest Date: 20 February 2012

Grapes were hand-picked at 21 degrees balling to obtain the red fruit spectrum of the Shiraz grape.

in the cellar : The grapes were hand sorted across the sorting tables before being de-stemmed into a basket press. The juice was settled overnight. Clear juice was racked off and fermentation took 16 days in a stainless steel tank after natural inoculation with wild yeasts at a temperature of 14°C/57°F. The wine was stirred in the tank 5 times during its short maturation phase, thus forcing the fine lees into suspension to create the rich mouthfeel on this wine.

Bottled: 29 June 2012

