

Tamboerskloof Katharien Syrah Rosé 2013

Soft ruby to salmon pink coloured Rosé with strawberry and fruit salad flavours on the nose generously supported with notes of mixed berry on the palate.

Summer salads with fresh fruit and crudités, creamy pasta dishes with salmon, prawns or chicken, soft cheese with fresh figs, rocket and balsamic dressing and sushi. Chill to 14° C and open 30 minutes prior to serving.

variety : Shiraz | 100% Syrah

winery : Kleinood

winemaker : Gunter Schultz

wine of origin : Stellenbosch

analysis : **alc** : 13.0 % vol **rs** : 3.7 g/l **pH** : 3.29 **ta** : 5.0 g/l

type : Red

pack : Bottle **size** : 750ml **closure** : Screwcap

ageing :

2 years cellaring potential

in the vineyard :

Aspect: North Facing

Altitude: 176 to 184 above MSL

Distance from sea: 18km

Soil Type: Tukulu and Kroonstad

Rootstock: 101/14

Vines Established: 2001

Trellising: 7 Wire Perold System

Pruning: 2 bud spurs

about the harvest:

Harvest Date: 20 February 2013

Grapes were hand-picked at 20° - 22° balling to obtain the red fruit spectrum of the Shiraz grape.

in the cellar :

Hand sorted across the sorting tables before being de-stemmed into a stainless steel basket press. Juice was settled overnight. Clear juice was racked off and fermented in old 500L French oak barrels. The wine was stirred in barrel during its short maturation phase, thus forcing the fine lees into suspension, creating a rich mouthfeel in this wine.

Bottled: 27 June 2013

