

Groene Cloof Rose 2002

Having spent the 2001 harvest in Provence, France, I became involved with the production of ros  . In Provence they use mainly Cinsault to make ros   and as we have 28ha of Cinsault on the farm it was a nice occasion for me to experiment. This wine is made in a lighter style and should be enjoyed in its youth. Serve chilled

variety : Cinsaut | Cinsaut

winery : Cloof Wine Estate

winemaker : Christopher van Dieren

wine of origin : Groenekloof

analysis : alc : 12.5 % vol rs : 4.5 g/l pH : 3.60 ta : 6.4 g/l

type : Rose

Veritas 2002 - Bronze

in the vineyard : Age of vines: 1971

Trellising: Bush vine

Irrigation: none

Soil: Decomposed granite and Oakleaf

Position: East facing slope

about the harvest: The grapes were harvested on the 13th February 2002 at 23  
Balling.

Yield: 6 Ton/Ha

in the cellar : Grapes were de-stemmed and macerated overnight. The next morning we drained 20% of the tank and fermented it as white wine. A local yeast sort was used and the fermentation temperature never exceeded 15  C.

When fermentation was finished the wine was racked off its lees and matured for a further 3 months on its fine lees to make the wine richer. 4.5 g/l of sugar was left to balance nicely with the acidity.

