



Heuningkloof Rose 2014

Vintage: 2014

Varietal: 100% Shiraz

Description: The Rose is crisp, fresh and dry, with raspberries and white pepper on the palette and fresh, raw sweet fennel bulbs on the nose. It pairs well with classic salad Nicoise, tomato and basil puff pastry tarts and Parma ham with Melon.

General: The Shiraz grapes are grown on our own Greyton farm, "Heuningkloof". The farm is high up, overlooking the Overberg Mountains, Greyton, and the Riviersonderend River. The soil is very rocky, Malmsbury Shale, with excellent drainage and is high in lime. We have lots of anthills which hint at the high levels of nitrates in the soil. This was our third harvest from the vineyard, but the first release of wine. The yield was 1 ton from the ½ hectare of vines.

Vinification: The grapes were picked, specifically for the Rose, at 22.3 degrees balling. They were de-stemmed into a tank, hanging above another tank, and were drained immediately, during the de-stemming process, reductively under a blanket of Co2. As it takes a few hours for the draining process, some of the juice had skin contact for approximately 6 hours. The juice was free-run, with no pressing. Once racked clean, the juice was inoculated with Anchor Yeast Vin13 and fermented cold and slowly at 13 degrees for approximately 30 days. The wine was then left on the lees, with monthly battonage, for 11 months, after which it was fined with Bentonite, and bottled with minimal filtration.

Wine Analysis: Alcohol - 13.22%
Residual Sugar - 1.75g/l
PH - 3.51
Total Acid - 5.45

Maturation - This wine is not made for aging, and should be consumed within 2-3 years of harvest.