

Kleynood



*Home of
Tamboerskloof wines
& de Boerin olive oil*

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Tamboerskloof Katharien Rosé 2020



The bright eyed, bushy tailed and overtly feminine Tamboerskloof Katharien Syrah Rosé was named after our youngest child and equally, bright eyed and bushy tailed, only daughter.

The Katharien Tamboerskloof Rose 2019 is a very pale salmon pink coloured wine. The nose is highly aromatic with a broad flavour spectrum profile, noting lychee, strawberry, raspberry, citrus and violets. Particularly food friendly and versatile – perfectly mimicking our award winning Tamboerskloof Syrah with its mouth-bursting intensity

“Pale orangey pink. Fresh fruit on the nose. Round, even slightly sticky, but with lots of fruit and charm. Round with no rough edges. Very well balanced, with great depth and length.”

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Tamboerskloof Katharien Rosé 2020

Technical Notes

GRAPES	100% Syrah
ASPECT	Faces North
ALTITUDE	176 m to 184 m above MSL
DISTANCE FROM SEA	18 km
SOIL TYPE	Tukulu and Kroonstad
ROOTSTOCK	101-14
VINES ESTABLISHED	2001
TRELLISING	7 Wire Perold System
PRUNING	2 bud spurs
HARVEST DATE	Mid-February
BOTTLING DATE	30 June 2019
WINEMAKING RECORD	Grapes are sorted three times before they go directly to the press. No additional skin contact occurs. Juice recovery of 550 L per ton is achieved to ensure colour and good texture. Juice is settled overnight, racked and fermented in stainless steel. After fermentation wines are left on the lees for 4 months before bottling. 2 Yeast strains were used to add even more complexity and depth to a textured palate.
WINE ANALYSIS	
Alcohol	13%
Total Acid	5.4g/l
pH	3.44
Residual Sugar	2.2
Cellaring Potential	3 years
WINE MAKER'S COMMENTS	The nose of the, pale-salmon coloured, Katharien Rosé 2020 opens up with a fresh mixed berry aroma evolving into watermelon, pomegranate and spice. The complexity of the nose follows through to the palate of the wine. The good mid palate weight and great texture adds depth and is a beautiful prelude to a boundless finish.
FOOD PAIRING	The Rosé 2019 pairs very well with any sushi, but is glorious with seafood paella, creamy salmon Alfredo or duck confit with a berry compote, green curry dishes and balmy summer afternoons.

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Tamboerskloof Katharien Rosé Awards

Tamboerskloof Katharien Rose 2020

- * Double Gold award - Rosé Rocks
- * Runner Up - SA Wine Mag
- * Gold Medal - Michelangelo
- * 15.5/20 points - Jancis Robinson
- * Top Six - Top SA wines

Tamboerskloof Katharien Rose 2019

- * Gold award - Rosé Rocks gold
- * Gold award - Michelangelo
- * 4 stars - John Platter Wine Guide
- * 85 points - Mundus Vini
- * Runner Up - SA Shiraz Challenge

Tamboerskloof Katharien Rosé 2018

- * Double Gold award - Rosé Rocks
- * 15.5/20 points - Jancis Robinson
- * 3 ½ stars - John Platter Wine Guide

Tamboerskloof Katharien Rosé 2017

- * 88 points - Neil Martin
- * 91 points - Tim Atkin

Tamboerskloof Katharien Rosé 2016

- * 91 points - Tim Atkin

Tamboerskloof Katharien Rosé 2015

- * 16,5/20 points – Jancis Robinson
- * Best Value Fine Pink – Jancis Robinson
- * Gold Medal - Rosé Rocks (SA)
- * Top Rosé Wine South Africa - Rosé Rocks (SA)
- * 92 points - MW Greg Sherwood

Tamboerskloof Katharien Rosé 2014

- * 16,5/20 points – Jancis Robinson



Kleynood, Tamboerskloof Katharien Rosé, Stellenbosch 100% Shiraz. Pale orangey pink. Fresh fruit on the nose. Round, even slightly sticky, but with lots of fruit and charm. Round with no rough edges. Not the most complex but very well balanced. And with some depth and length. 13%. Drink 2019-2023. – Jancis Robinson

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CONTACT KLEINOOD FARM:



+27 (0)21 880 25 27



marketing@kleinood.com



+27 (0) 83 275 28 28



www.kleinood.com



Kleinood farm
Upper-Blaauwklippen road
Stellenbosch



PO. Box 12584
Die Boord
7613
South Africa

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