



Tamboerskloof Katharien Rosé 2022

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	First and second week March 2022
BOTTLING DATE	7 July 2022
WINEMAKING RECORD	<p>Grapes are harvested in the cool mornings, crushed slightly, and pressed. The juice is settled overnight then racked. (Recovery is 550l per ton to ensure good colour and texture) Three yeast strains are used to add complexity and depth. 10% of the wine is fermented in older 500 lit/ton barrels and the rest in stainless steel tanks. The wine is kept on the lees for four months, after fermentation, prior to bottling.</p>
WINE ANALYSIS	
Alcohol	11.75% volume
Total Acid	5.5 g/l
pH	3.37
Residual Sugar	1.0 g/l
Cellaring Potential	3 years
WINE MAKER'S COMMENTS	<p>A med-full bodied, dry styled rose with delicate pale pink colour. Perfumed aromas of summer berries, violets and grapefruit are present on the nose. The acidity is fresh, but the texture on palate is silky and the weight is good on the mid-palate with flavours of red cherry and spice finish the wine off. Ideally served chilled between 8-10 Celsius.</p>
FOOD PAIRING	<p>The Rosé 2022 will pair well with light salads, light pastas, seafood, and goats' cheeses.</p>