



## Tamboerskloof Katharien Rosé 2023

### 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 2023
BOTTLING DATE	9 July 2023
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) Two yeast strains are used to add complexity and depth. 15% of the wine is fermented in older 500litre barrels and the rest in stainless steel tanks. The wine is kept on the lees for five months, after fermentation, prior to bottling.</p>
WINE ANALYSIS	
Alcohol	12.24 % volume
Total Acid	6.9g/l
pH	3.33
Residual Sugar	1.0 g/l
Cellaring Potential	3 years
WINE MAKER'S COMMENTS	<p>A medium bodied, dry rosé with a delicate pale-salmon colour. Perfumed aromas of violet, sweet cherry, peach and brioche are present on the nose. The acidity is zesty, but the texture on the palate silky with a good weight on the mid-palate, finishing with flavours of strawberries and spice . Ideally served chilled between at 10°C.</p>
FOOD PAIRING	<p>The Rosé 2023 will pair well with light salads, light pastas, seafood, and goats' cheeses.</p>