



kleinood

## Tamboerskloof Katharien Rosé 2023



### in the vineyard

grapes	100% Syrah
aspect	North Facing
altitude	176m to 184m above MSL
distance from sea	18km
soil type	Tukulu & Kroonstad
rootstock	101-14
vines established	2001
trellising	7 Wire Perold System
pruning	2 bud spurs
harvest date	First and second week March 2023
harvesting	Grapes are harvested in the cool mornings, crushed slightly, and pressed.

### in the winery

winemaking style	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.
barrel maturation	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.
bottling	9 July 2023

### in the bottle

alcohol	12.24 % volume
total acid	6.9 g/l
pH	3.33
residual sugar	1.0 g/l
cellaring potential	3 years



### on your table

The Rosé 2023 will pair well with light salads, light pastas, seafood, and goats' cheeses. Ideally served chilled at 10°C.

### wine maker's comments

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.