



KLOOVENBURG

Eight Feet Red

Vintage	2024
Composition	Syrah 55%, Grenache 30%, Mourvedré 10%, Carignan 5%.
Vineyard	Syrah is trellised, Grenache, Mourvedré and Carignan are all high density planted bush vines
Vine age	Between 13 -22 years
Yield	7 - 8 tons/ ha

Vinification and Cellar notes

All the different components are handpicked during the early morning hours and cooled overnight in a temperature-controlled room at 5°C. A large percentage (70%) of the Syrah is crushed and destemmed, while the remaining 30% is fermented as whole bunches. Of the Grenache, Mourvèdre and Carignan, 30% is fermented as whole bunches, while the balance is destemmed and crushed. Fermentation takes place in open fermenters, with each cultivar fermenting spontaneously and separately. Extraction is achieved through two punch-downs per day. After fermentation, the wine remains on the skins for a further seven days. The Syrah and Grenache are pressed into two foudres, "Piet Spiere" and "Malmesbury Missile", as well as concrete tanks. The Mourvèdre and Carignan are pressed into 225 L neutral French oak barrels. Malolactic fermentation is completed in the respective vessels before the wine is racked off the lees and given a low dose of sulphur. The components mature for a total of nine months in foudre, concrete and neutral French oak before being blended and bottled.

Tasting notes and food pairings

Colour	Intense ruby colour
Nose	Layers of blackberry, black cherry and red plum are complemented by fragrant fynbos, cracked black pepper and subtle spice
Palate	Medium- to full-bodied with concentrated dark berry fruit, fine-grained tannins, vibrant freshness and a long, balanced finish



ALCOHOL 14.25 %	RS 1.8g/L	pH 3.72	TA 5.1 g/L	TOTAL SO2 52 mg/L
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