

## **HARVEST NEWS FROM KLOOVENBURG WINE AND OLIVE ESTATE**

**Life is frenetic at Kloovenburg at the moment with the farm's grape harvest at its peak.**

**The Season is very early this year, due to the extremely hot temperatures experienced in January which has caused our grapes to ripen fast. Mid January saw record breaking temperatures peaking at 47 degrees which caused sugar levels to go through the roof and some nimble 'foot work' and quick planning was needed to ensure a successful harvest.**

**Our cellar is a hive of activity with all hands on deck including my four boys who continue to show boundless interest and enthusiasm in the wine making process. The Chardonnays are already fermenting in their French barrels where they will mature for another 4 months. The very popular White from Red Shiraz which was launched last year is in the tanks and looks very promising. The good news is that I have increased the volumes of this label so there will be sufficient stock for everyone to enjoy! Harvesting continues in the Cabernet and some of the Shiraz blocks.**

**It's been another exciting harvest time at Kloovenburg and we hope to see you at the farm soon.**

**With warm regards,**

**Pieter du Toit  
Winemaker  
Kloovenburg wine and olive estate**