



ROGGE CLOOF

De Knolle Fonteyn Syrah 2023



Fair Karoo
FOUNDATION



The Sutherland-Karoo region is different and unique in many aspects. Situated between 1300 to 1700m above sea level and 250km from the ocean, makes it the highest and coldest wine region in South Africa – in other words a high-altitude, low temperature region.

In 2004 the first vines in the Sutherland-Karoo were planted on the sheep farm Kanolfontein at an altitude of around 1340m and in 2018 we expanded our vineyards by planting on Rogge Cloof at an altitude of around 1515m.

Characteristic of this terroir is the Mediterranean microclimate, with its low humidity, dry winds, clear skies and high light intensity. The clay soils are mineral rich because of the last active volcano Salpeterkop also known as De Oude Sneekop which lies on the perimeters of Rogge Cloof.

We aim to use minimum chemicals, without greatly compromising yields. Due to the cold, the growing season in the Sutherland-Karoo is later and shorter than for example Stellenbosch. The harvest is also normally 2 weeks later than Stellenbosch.

Varietal:	100% Syrah
Rootstock:	101/14
Fruit source:	De Knolle Fonteyn
Yield:	3,2 tons/hectare
°B at harvest:	23°
Alcohol:	14%
Total Acid:	5.6
Residual sugar:	2
Age of vines:	16-20 years at harvest
Trellis:	2D Heing
Irrigation:	Supplemental drip irrigation
Vineyard elevation:	1342-1345m
Slope:	North East to South West
Viticulturist:	Rosa Kruger
Winemaker:	Johan Kruger
Vineyard Manager:	Ulli Gernholtz

Tasting notes:

Old-world style Syrah with flavours of white pepper & fynbos scrub aromas and red fruit flavours. Succulence and richness on the palate ending in a pleasant, long, and ripe finish.

Details of vinification/oaking:

A single vineyard wine. 30% whole bunch fermented and pumped over every day for 10 days. Matured for 15 months in French Oak barrels.

Total Production: 1500 Bottles

