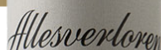




SWARTLAND



Vintage 2024

Winelist description

Clones TB38

Rootstock R110 and R99

Picking time 06:00-17:00

Trellis system Combo of trellis & bush vines

Pruning style	Spur-pruned, 2 buds per spur
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Slope North-eastern

Row direction Older blocks: North/south
and younger: East/west

Block (nrs) 49,12D,23,42,43,38,9A,29,35,50A

Altitude High altitude vineyards (322m ASL)

Distance to ocean 77km

Distance to fermentation less than 1km

Soil Mixture of Table Mountain sand stone and Malmesbury shale

ABV% 13.52% Vol

Residual sugar 2.5g

Total acidity 5.7

pH 3.46

Blend Tinta Barocca, Touriga Nacional, Merlot, Petit Verdot and Shiraz

Vintage Notes

The 2024 Tinta Rosé benefits from a cool, wet post-harvest period that led to optimal vine reserve accumulation and excellent conditions for fruit development. Early cold unit accumulation followed by a warm spring ensured even budding, although wet conditions in September caused some unevenness. Despite strong winds during flowering and poor fruit set in exposed vines, the dry summer conditions allowed for concentrated fruit. The resulting wine shows vibrant berry character with fresh acidity, highlighting the vintage's balance between structure and fruit freshness.

Winemaking Philosophy

Only the finest grapes were selected and harvested by hand at 20° to 22° Balling during the beginning of February. The juice was taken off the skins as early as possible in the process to get the lovely light colour. The juice was then slowly fermented at 12°C to 14°C for about two weeks to produce a fresh and fruity Rosé.

Vineyard Philosophy

The name Tinta refers to the varietal Tinta Barocca. The vineyards from which the fruit was sourced are situated on slopes of the Kasteelberg, planted in harsh mountain soil some 322 m above sea level. The soil is a mixture of Table Mountain sand stone and Malmesbury shale. The dryland, trellised vineyards face in north-westerly and south-easterly directions and thereby benefit from optimum sunlight to produce an abundance of complex flavours.