

TORERO WINE CO.

THE OXEN OF THE SUN

VERDELHO 2023



VINEYARD

The vineyard is located on Papkuilsfontein in Groenekloof. The vineyard is tiny - only 0.3 hectares planted in 2001 with incredibly low-yielding vines. The entire crop is taken. The vineyard is visibly rich in red iron granite soils, 150m above sea level, 12km from the ocean, constantly buffered by a cool ocean breeze. Allowing for both freshness and power in the fruit.

WINEMAKING & MATURATION

Grapes are handpicked and cooled overnight, the following morning the grapes are whole bunch pressed into a stainless steel tank to settle and begin alcoholic fermentation.

Upon the completion of alcoholic fermentation, the wines are racked into a single old 300L French oak barrel. The wine naturally went through malolactic fermentation. Once malolactic fermentation was completed the wine received a small amount of Sulphur for its first and only time. The wine was bottled on the 21st December 2023 after spending approximately 10 months in barrel.

COMPOSITION:

100% Verdelho

PRODUCTION:

392 X 750ML

BOTTLING DATE:

21 December 2022

WINE OF ORIGIN:

Groenekloof, Western Cape

TECHNICAL DETAILS

Alcohol: 13.29%

Residual Sugar: 1.1 g/L

Total Acid: 6.4 g/L

Total SO₂: 46 mg/L

pH 3.28