Kleine Zalze Vineyard Selection Barrel Matured Shiraz 2002



This wine has a deep ruby-red colour with prominent spicy, blackcurrant and chocolate flavours on the nose. On the palate the wine shows hints of liquorice and mulberry flavours and are integrated with the wood flavours to give the wine a long lingering aftertaste.

Enjoy with red meat, such as pot-roasted venison, lamb and spicy food. This wine will also be complemented by rich flavoured Blue and Camembert cheeses.

variety : Shiraz | Shiraz
winery : Kleine Zalze Wines
winemaker : Johan Joubert
wine of origin : Stellenbosch
analysis : **alc :** 14.0 % vol **rs :** 2.7 g/l **pH :** 3.59 **ta :** 6.2 g/l
type : Red **wooded**
pack : Bottle

ageing : The Shiraz 2002 can be matured for 6-8 years optimum.

in the vineyard : The relatively cool ripening season lead to Shiraz fruit being harvested at full optimum ripeness. Small berries formed with a deep red colour. The long ripening period was the reason for good Shiraz fruit flavours.

about the harvest: The grapes were harvested at 25Â° Balling.

in the cellar : After crushing, the grapes were cold macerated for three days before fermentation started. During fermentation the juice was regularly pumped over for optimum colour and flavour extraction. After fermentation in the stainless steel tanks, the wine was inoculated and malolactic fermentation finished in the barrels. The wine was matured for 12 months in first and second fill French and American oak barrels.
Oak Maturation: 85% Allier French oak barrels; 15% Fine-grain American oak barrels

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