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Kleine Zalze Family Reserve Shiraz 2003



This wine has prominent blackberries, pronounced pepper and savoury floral flavours. These flavours are well integrated with velvety ripe tannins, providing a long, lingering aftertaste. Palate is full bodied with rich, ripe fruit and sleek tannins.

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

variety : Shiraz | Shiraz
winery : Kleine Zalze Wines
winemaker : Johan Joubert
wine of origin : Stellenbosch
analysis : **alc :** 14.4 % vol **rs :** 3.0 g/l **pH :** 3.62 **ta :** 6.4 g/l
type : Red **wooded**
pack : Bottle

Michelangelo International Wine Awards 2004 - Grand Dâ€™Or Winner
Mundus Vini International Wine Competition 2004 - Gold Medal
International Wine Challenge Russia 2004 - Gold Medal
5 Star Rating and Winner of Wine Magazine Shiraz Challenge 2005

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

in the vineyard : The relatively cool ripening period of the vintage 2003 paved the way for Shiraz fruit to be harvested at full ripeness. Small berries were formed resulting in a deep red colour. The slow ripening period produced concentrated 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 maximum colour and flavour extraction. After fermentation in a stainless steel tank, the wine was inoculated and malolactic fermentation completed in barrels. The wine was then matured in 100% first fill French and American oak barrels for 18 months. Oak Maturation: 85% Allier French oak barrels; 15% Fine-grain American oak barrels

Kleine Zalze Wines
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