

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

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Stellenbosch

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