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Kleine Zalze Family Reserve Shiraz 2004

This wine has a balance of blackcurrent spicy fruit, ripe berry-savoury flavours and elegant red fruit flavours. The soft, but firm tannin structure is the result of optimum ripe grapes used to ensure a long, clean finish.

Enjoy with spiced pork belly strips or red meat such as pot roasted venison, lamb or game.



variety : Shiraz | 100% Shiraz
winery : Kleine Zalze Wines
winemaker : Johan Joubert
wine of origin : Stellenbosch
analysis : **alc :** 14.5 % vol **rs :** 1.6 g/l **pH :** 3.6 **ta :** 5.7 g/l
type : Red **wooded**
pack : Bottle

2007 International Wine and Spirit Competition - Gold
Swiss International Air Lines Wine Awards 2006 - Gold

ageing : The Shiraz 2004 can be matured for up to 7 years.

about the harvest: The grapes were harvested from 1 block, picked at sugar levels between 24 â€“ 25.5Â° Balling. The 3 main different soils in this block each separately produced fruit with different flavour spectrums. With the correct soil moisture management, fruit with smaller berries and a bigger flavour concentration was initially produced.

Harvested by hand, each pocket of fruit were handled separately using the hand sorting tables to ensure only the best fruit to be fermented.

in the cellar : After cold maceration for three days, fermentation started through inoculation with natural yeast. The combination of pump over in stainless steel tanks and the punch-down in the open fermenters was used for the perfect balance in tannin structure. Malolactic fermentation in wood. Maturation for 16 months in 90% French oak and 10% American oak.

Kleine Zalze Wines

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