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Kleine Zalze Vineyard Selection Barrel Matured Shiraz 2005

This wine has a deep ruby-red colour with prominent spicy, blackcurrant and red fruit 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 | 100% Shiraz
winery : Kleine Zalze Wines
winemaker : Johan Joubert
wine of origin : Stellenbosch
analysis : **alc :** 14.5 % vol **rs :** 4.1 g/l **pH :** 3.40 **ta :** 6.4 g/l
type : Red **wooded**
pack : Bottle **closure :** Cork

about the harvest: The grapes were harvested between 24 - 25Â° balling from 3 different blocks at Kleine Zalze and only optimum ripe grapes were carefully selected on the hand sorting tables. The long ripening period was the reason for good Shiraz fruit flavours. All the grapes went through hand berry selection on the sorting tables leaving only the best berries for fermentation.

in the cellar : After crushing, the grapes were cold macerated for three days before fermentation started. During fermentation the juice was regularly pumped over and the grapes punched down 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 16 months in first and second fill French oak barrels.

Kleine Zalze Wines
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