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Kleine Zalze Family Reserve Shiraz 2005

This wine has a balance of blackcurrant, spicy and ripe fruit flavours on the nose. On the palate the wine shows strong white pepper and spice with well integrated French oak wood tannins. This was the result of optimum ripe grapes that were picked, handled separately to bring out the different flavours of each part of the block.

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 :** 3.7 g/l **pH :** 3.56 **ta :** 6.4 g/l
type : Red **wooded**
pack : Bottle **closure :** Cork

Michelangelo Awards 2006 - Gold Medal

ageing : The Shiraz 2005 can be matured for up to 7 years.

in the vineyard : The 3 main different soils in this block each separately produced fruit with different flavour spectrums. The 10% lower than long term average rainfall, with the correct soil moisture management, ensured fruit with smaller berries and a bigger flavour concentration.

about the harvest: The grapes were harvested from 1 block, picked at sugar levels between 24â€“25.5Â° Balling. Harvested by hand, each pocket of fruit were handled separately using the hand sorting tables to ensure only the purest 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 100% French oak.



Kleine Zalze Wines
Stellenbosch
021 880 0717
www.kleinezalze.co.za