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Kleine Zalze Family Reserve Shiraz 2006

This wine has a balance of blackcurrant, spicy and ripe fruit flavours on the nose. On the palate the wine shows strong plum and spice fruit 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 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 :** 3.5 g/l **pH :** 3.42 **ta :** 6.8 g/l
type : Red **wooded**
pack : Bottle **closure :** Cork

2009 Decanter World Wine Awards - Gold Medal
2008 Michelangelo International Awards - Gold Medal
2008 Concours Mondial de Bruxelles - Grande Gold Medal



ageing : The Shiraz 2006 can be matured for up to 10 years.

in the vineyard : The 3 main different soils in this block each separately produced fruit with different flavour spectrums. This single block vineyard is on our Groote Zalze farm and the influence of the cool southwesterly winds and 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 24° - 25.5° 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. Maturation for 22 months in 100% new French oak.

Kleine Zalze Wines
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