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Kleine Zalze Vineyard Selection Barrel Matured Shiraz 2006

This wine has a deep ruby-red colour with prominent blackcurrant, berry and spicy red fruit aromas on the nose. On the palate, the wine shows hints of liquorice and mulberry flavours, which are well integrated with the oak tannins 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 :** 3.3 g/l **pH :** 3.47 **ta :** 6.9 g/l
type : Red **wooded**
pack : Bottle **closure :** Cork

ageing : Enjoy now, or keep for up to six years.

about the harvest: The grapes were harvested separately harvested between 24 - 25Â°B from three different blocks at Kleine Zalze. Careful canopy management ensured the correct amount of leaves for good grape protection and the achievement of optimum ripeness. In addition, a long ripening period fostered the development of good Shiraz fruit flavours. All 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. Handling of the grapes took place in accordance with the given soil structures from where the grapes originated. 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 (30%), second (30%) and third fill (40%) French oak barrels.

Kleine Zalze Wines

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