

## Foot of Africa Shiraz / Viognier 2008

Deep red colour with prominent blackcurrant, spicy and red fruit flavours on the nose and a hint of honeysuckle. Touches of mulberry and rosemary on the palate are well integrated with the French oak tannins to give the wine a long, lingering dry aftertaste.

Enjoy with red meat, such as pot-roasted venison, lamb and spicy curry foods.

**variety :** Shiraz | 95% Shiraz, 5% Viognier

**winery :** Kleine Zalze Wines

**winemaker :** Johan Joubert

**wine of origin :** Western Cape

**analysis :** alc : 14.5 % vol   rs : 5.4 g/l   pH : 3.43   ta : 5.7 g/l

**type :** Red   **wooded**

**pack :** Bottle   **closure :** Cork

**in the vineyard :** This blend consists to 95% of chosen Shiraz grapes from vineyards in the Stellenbosch and Coastal regions. The remaining 5% of Viognier originated from the Western Cape. The Stellenbosch Shiraz grapes were grown on strong Hutton-Clovelly soils, which adds complexity to the blend, while the Coastal region Shiraz contributes spiciness and elegance.

**about the harvest:** The Viognier grapes were harvested and vinified separately, and blended with the Shiraz before wood maturation. The grapes were harvested between 24 – 25° B from different blocks.

**in the cellar :** After crushing, the grapes were cold macerated for three days before fermentation started. A combination of pump-overs and punch-downs followed to ensure optimum colour and flavour extraction from the skins. The wine matured for 12 to 16 months in third and fourth fill French oak barrels before racking.



### Kleine Zalze Wines

Stellenbosch

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