

## Zalze Shiraz / Mourvèdre / Viognier 2007

The wine shows a deep red colour with a combination of prominent blackcurrant, spicy and cherry red fruit flavours on the nose. Touches of mulberry, honeysuckle fruit on the palate are well integrated with the French oak tannins to give the wine a long, lingering aftertaste.

**variety :** Shiraz | 80% Shiraz, 15% Mourvèdre, 5% Viognier  
**winery :** Kleine Zalze Wines  
**winemaker :** Johan Joubert  
**wine of origin :** Western Cape  
**analysis :** alc : 14.5 % vol    rs : 2.8 g/l    pH : 3.55    ta : 5.8 g/l  
**type :** Red      **wooded**  
**pack :** Bottle    **closure :** Cork

**ageing :** This wine will comfortably mature for another 5 years.

**in the vineyard :** This blend consists of chosen grapes from 80% Shiraz vineyards from the Stellenbosch region, 15% Mourvèdre and 5% Viognier originated from the Western Cape. Coming from strong Hutton-Clovelly soils, the Stellenbosch Shiraz added a spicy complexity and elegance to this red blend. Chosen Mourvèdre and Viognier grapes were separately harvested, vinified and blended with the Shiraz before ageing in the wood.

**about the harvest:** The grapes were harvested between 24 – 25° Balling 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 months in third and fourth fill French oak barrels before racking.



### Kleine Zalze Wines

Stellenbosch

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