

## Zalze Shiraz / Mourvèdre / Viognier 2008

A rich, spicy blend combining blackberry and red forest fruit flavours, with a hint of honeysuckle. Well-integrated French oak supports elements of mulberry and rosemary on the palate providing a long, lingering finish.

**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 : 4.4 g/l   pH : 3.52   ta : 5.1 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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