

## Kleine Zalze Family Reserve Shiraz 2007

This wine shows blackpepper, spicy and ripe savory fruit flavours on the nose. On the palate, blackberry and red fruit flavours supported by well-integrated ripe, but firm cedar oak tannins.

**variety** : Shiraz | 100% Shiraz  
**winery** : Kleine Zalze Wines  
**winemaker** : Johan Joubert  
**wine of origin** : Stellenbosch  
**analysis** : alc : 14.5 % vol rs : 3.6 g/l pH : 3.39 ta : 6.8 g/l  
**type** : Red **style** : Dry **taste** : Fruity **wooded**  
**pack** : Bottle **closure** : Cork

**ageing** : Due to its elegant, well structured cultivar fruit balance, this wine can be matured in the bottle for another ten years.

**in the vineyard** : The grapes were harvested from a single block on our Groote Zalze farm, at sugar levels between 24 - 25.5°B. Each of the three main soil types in this block contributed to different flavour spectrums. The influence of cool south-westerly winds in this single block vineyard, combined with the careful soil moisture management, ensured the development of fruit with smaller berries and a stronger flavour concentration.

**in the cellar** : After harvesting, each pocket of fruit depending on the percentage of clay in the soil, was hand sorted. This ensured that only the purest, chosen fruit was used in the creation of this wine. After a three-day cold maceration period, fermentation started after the wine was inoculated with natural yeast. The perfect balance in the wine's tannin structure was achieved through a combination of pump overs in stainless steel tanks and punch-downs in open fermenters. Malolactic fermentation and maturation took place for 20 months in 100% new French oak barrels.



### Kleine Zalze Wines

Stellenbosch

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