

## Tamboerskloof Syrah 2006

Dark ruby colour. Inviting, complex nose with red berries, strawberries and supportive fynbos, raspberry and spicy flavours. Well balanced palate that confirms the nose with firm tannin and a lingering peppery aftertaste. Decant 30min prior to serving.

Foie gras, ostrich fillet and venison.

**variety** : Shiraz | 91% Shiraz, 5% Viognier, 4% Mourvèdre

**winery** : Kleinood

**winemaker** : Gunter Schultz

**wine of origin** : Stellenbosch

**analysis** : **alc** : 14.0 % vol **rs** : 2.54 g/l **pH** : 3.54 **ta** : 5.5 g/l

**type** : Red **style** : Dry **body** : Full **taste** : Herbaceous **wooded**

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

**ageing** : Ready to be enjoyed, but can be aged for 6 years.

**about the harvest** : Hand picked grapes, sorted 3 times.

**in the cellar** : Grapes placed in stainless steel fermenters where a combination of modern technology and old-style winemaking techniques takes care of designing our unique hand crafted wine. Ferment at 27°C/104°F for 14 days. 14 months in 500 liter French oak barrels.

