

Foot of Africa Shiraz / Viognier 2009

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 | Shiraz, Viognier

winery : Kleine Zalze Wines

winemaker : Johan Joubert

wine of origin : Western Cape

analysis : alc : 14.5 % vol rs : 3.8 g/l pH : 3.57 ta : 6.1 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

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