

Tamboerskloof Syrah 2007

Dark ruby plum colour. Intense dark red berry flavours initially on the nose followed by hints of pepper, chocolate, spice and florals. Rich full entry on the palate with heaps of berry fruit flavours. Good complexity and integration of all flavours allowing fine elegant tannins to round off the wine. Decant one hour prior to serving.

Recommended food pairing: Chicken liver, ostrich fillet and venison.

variety : Shiraz | 90% Shiraz, 7% Mourvèdre, 3% Viognier

winery : Kleinood

winemaker : Gunter Schultz

wine of origin : Stellenbosch

analysis : **alc** : 14.5 % vol **rs** : 2.2 g/l **pH** : 3.55 **ta** : 5.3 g/l

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

pack : Bottle **size** : 0 **closure** : Cork

2007

- 4 ½ stars in the John Platter Wine Guide 2011
- Silver Medal, International Wine & Spirit Competition 2010 (UK)
- 90-points, Steve Tanzer, International Wine Cellar 2011 (USA)
- Silver Medal, Decanter World Wine Awards 2011 (UK)

2006

- 4 ½ stars in the John Platter Wine Guide 2010

2005

- Voted to be in the top 13 of over 170 entries in the 2008 Diner's Club Winemaker of the Year competition
- Silver Medal winner in the 2008 Syrah du Monde (France)
- Awarded with Silver in the 2008 International Wine & Spirit Competition (UK)
- 3 ½ stars in the John Platter Wine Guide 2008
- Bronze at the 2008 Veritas Awards
- Bronze Medal at the 2008 Swiss International Air Lines Wine Awards

2004

- Silver Medal at the Michelangelo International Wine Awards of South Africa 2006
- 3 ½ Stars in the John Platter Wine Guide 2007
- Bronze Medal at the Old Mutual Trophy Wine Show 2006

2003

- Silver Medal at the 2006 Swiss International Air Lines Wine Awards

ageing : 6 yearsbr /

in the vineyard : Aspect: Faces North and West

Altitude: 172m to 198m above sea level

Distance to sea: 18km

Soil type: Tukulú/Kroonstad/Klapmuts

Rootstock: 101/14 & R99

Age of vines: 8 years

Trellising: 7 Wire Perold System

Pruning: 2 bud spurs

about the harvest: Hand picked grapes.

Harvest date: beginning March

in the cellar : Hand picked grapes, sorted 3 times before going into 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. Maturation prior to release was 20 months in 500 litre French oak barrels.



Bottled: 13 January 2009