

## Kleine Zalze Vineyard Selection Shiraz / Mourvèdre / Viognier 2010

The wine shows a rich, deep red colour with a combination of prominent blackcurrant, spicy and Rhône red fruit flavours on the nose. Touches of mulberry, honeysuckle fruit on the palate are well integrated with the French oak tannins to give the wine a long, velvety finish.

**variety :** Shiraz | Shiraz, Mourvèdre, Viognier

**winery :** Kleine Zalze Wines

**winemaker :** Johan Joubert

**wine of origin :** Western Cape

**analysis :** alc : 14,5 % vol   rs : 5,6 g/l   pH : 3,41   ta : 5,7 g/l

**type :** Red   **style :** Dry   **taste :** Fruity   **wooded**

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

Veritas 2010 Wine Awards - Double Gold Medal

Michelangelo CCL International Wine Awards 2010 - Gold Medal

**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. 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 :** The Shiraz, Mourvèdre and Viognier were crushed together and 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. Malolactic fermentation completed in the barrel. The wine were aged for a further 16 months in third and fourth fill French oak barrels.

### Kleine Zalze Wines

Stellenbosch

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