

Zalze Shiraz / Grenache / Viognier 2010

Dense plummy, spicy fruitcake aromas with a leathery soft finish. The black-olive fruit are well supported by the French oak tannins giving this wine a savoury long finish.

variety : Shiraz | 80% Stellenbosch Shiraz, 15% Paarl and West Coast Grenache, 5% Coastal Viognier

winery : Kleine Zalze Wines

winemaker : .

wine of origin : Western Cape

analysis: alc : 14.5 % vol rs : 4.8 g/l pH : 3.38 ta : 6.5 g/l

type : Red **style :** Dry **wooded**

pack : Bottle **closure :** Cork

in the vineyard : This blend consists of selected grapes from 80% Stellenbosch Shiraz vineyards, 15% Paarl and West Coast region Grenache and 5% Viognier from the Coastal region. Coming from strong Hutton-Clovelly soils, the Stellenbosch Shiraz grapes adds complexity due to the thicker skins of the grapes.

about the harvest: The grapes from each of the different varieties were harvested at different physiological ripeness to ensure that each contributes to the best fruit and structure for this blend. Selected Grenache and Viognier grapes were separately harvested.

in the cellar : After crushing, the grapes were cold macerated for three days before fermentation started. Due to the thicker skins of Shiraz, the grapes were traditionally punched down to add concentration to the final wine. Both the Grenache and the Viognier were fermented in stainless steel tanks and regularly pumped over to ensure that only the purest fruit were obtained.

The wine matured for 12 months in third and fourth fill French oak barrels before racking.



Kleine Zalze Wines

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