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Kleine Zalze Vineyard Selection Shiraz Mourvèdre Viognier 2011

Complex plummy, spicy and Rhone red fruit aromas on the nose with a savoury wild berry finish on the palate. Touches of honeysuckle fruit from the Viognier are well integrated with the French oak tannins to give the wine a long, velvety finish.

variety : Shiraz | 80% Shiraz, 15% Mourvèdre, 5% Viognier
winery : Kleine Zalze Wines
winemaker : Johan Joubert
wine of origin : Western Cape
analysis :
type : Red **style :** Dry **wooded**
pack : Bottle **size :** 0 **closure :** Cork

2013 Michelangelo International Wine Awards of South African - Gran d'Or Medal
Decanter World Wine Awards 2013 - Bronze

ageing : This wine will comfortably mature for another 5 years.

in the vineyard : This blend consists of selected grapes from 80% Stellenbosch Shiraz vineyards, 15% Tulbagh and Walker Bay Mourvèdre and 5% Viognier from the Coastal region. The cooler October and November weather led to smaller berry sizes and loos bunches. A strong characteristic from all our growing areas has been small bunches with ripe berries and ripe tannins. Tannin ripeness kept up magnificently. The results are higher quality fruit with better fruit concentration. The pips coloured already at 23 degrees balling and very early physiological ripeness was experienced. On average we picked our red grapes a degree lower than in 2010, because of the early physiological ripeness. Selected Mourvèdre and Viognier grapes were separately harvested and vinified.

about the harvest: The grapes were harvested from the different varietals between 23.5 - 25° balling and at physiologically pit ripeness.

in the cellar : The Shiraz, Mourvèdre and Viognier were crushed separately and after crushing the grapes were cold macerated for three days before fermentation started. 50% of the Shiraz grapes were punched down to add concentration and 50% were pumped over in stainless steel tanks to ensure that only the purest fruit were obtained. The Mourvèdre and Viognier were pumped over to ensure optimum flavour extraction from the skins. The wines were carefully blended to obtain the best varietal fruit and character before malolactic fermentation completed in the barrel.

The wine aged for a further 14 months in third and fourth fill French oak barrels.

Kleine Zalze Wines
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