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Kleine Zalze Family Reserve Shiraz 2008

This wine shows multi-layered berry spice aromas and savoury, wild berry flavours on the nose which reflects the characteristics of the 2008 vintage. On the palate the red fruit flavours are supported by well-integrated firm cedar oak tannins.



variety : Shiraz | 100% Shiraz
winery : Kleine Zalze Wines
winemaker : Johan Joubert
wine of origin : Stellenbosch
analysis :
type : Red **style :** Dry **taste :** Fruity **wooded**
pack : Bottle **size :** 0 **closure :** Cork

Old Mutual Trophy Wine Show 2013 - Bronze

ageing : Due to its elegant, well structured cultivar fruit balance, this wine can be matured in the bottle for another seven years.br /

in the vineyard : The early rain spell in January 2008 ensured a moderate climate and a later harvesting of 10 days than normal. The harvesting season was long and drawn out and physiological ripeness peaked later. Every year the grapes for the Family Reserve wine are harvested from a single block on our Groote Zalze farm. Each of the three main soil types in this block contributed to different flavour spectrums. The composition of the berries varied due to the different sand and clay soil percentages of the various Oak leaf and Clovelly soil types.

in the cellar : After harvesting, each pocket of fruit depending on the percentage of clay in the soil was hand sorted. This ensured that only the purest, selected fruit was used in the creation of this wine. Due to the later physiological ripeness, 80% of the grapes fermented in stainless steel tanks. This ensured a softer handling of the juice on the skins. After a three-day cold maceration period, fermentation started after the wine was inoculated with natural yeast. The perfect balance in the wine's tannin structure was achieved through a combination of pump overs (80%) in stainless steel tanks and punch-downs (20%) in open fermenters. Malolactic fermentation and maturation took place for 20 months in 100% new French oak barrels. A process of careful selection started and the final blend were made from 12 hand selected barrels.

Kleine Zalze Wines

Stellenbosch
021 880 0717
www.kleinezalze.co.za