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Kleine Zalze Family Reserve Shiraz 2009

This wine shows blackcurrant, plummy, spicy and wild berry fruit flavours on the nose. On the palate the 2009 vintage reflects a wine with finesse, structure and are supported by well-integrated firm French oak tannins.



variety : Shiraz | 100% Shiraz
winery : Kleine Zalze Wines
winemaker : RJ Botha
wine of origin : Stellenbosch
analysis : **alc :** 14.5 % vol **rs :** 3.50 g/l **pH :** 3.49 **ta :** 6.30 g/l
type : Red **style :** Dry **taste :** Fruity **wooded**
pack : Bottle **size :** 0 **closure :** Cork

International Wine and Spirits Competition 2013 - Silver: Outstanding
Michelangelo International Wine Awards of South African 2013 – Gold Medal

ageing :

The 2009 harvest can be described as a perfect vintage that will linger longer in the bottle. Due to its balance, this wine can be matured in the bottle for another ten years.

in the vineyard :

We experienced lower temperatures and a slower vine growing period. No heat waves or rains occurred during fruit set and the natural acidity levels were higher than usual. The cold October/November weather resulted into smaller berries and looser bunches with a higher concentration of grape fruit flavours. Each of the three main soil types in this block contributed different flavour spectrums. Combined with careful soil moisture management this ensured the development of fruit with firm berries.

about the harvest:

The grapes were harvested from a single block on our Groote Zalze farm. Harvesting was done by hand.

in the cellar :

Each pocket of fruit were handled separately, using the hand sorting tables to ensure that only the purest fruit to be fermented. The same strategy was followed as previous where the grapes, according to different soils, were harvested separately. 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 in stainless steel tanks and punch-downs in open fermenters. Maturation took place for 22 months in 100% new French oak barrels.

Kleine Zalze Wines
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