

Tamboerskloof Syrah 2009

Ruby colour. A complex nose with inviting blackcurrant pastille fruit, violets, with supportive white pepper, garrigue (fynbos) and spicy flavours. Well balanced palate that confirms the nose with firm tannin and a lingering peppery aftertaste. Decant 30 minutes prior to serving.

Ostrich fillet, oxtail, roasted vegetables, quail and venison.

variety : Shiraz | 95% Shiraz, 4% Mourvèdre, 1% Viognier

winery : Kleinood

winemaker : Gunter Schultz

wine of origin : Stellenbosch

analysis : alc : 14.5 % vol rs : 2.2 g/l pH : 3.53 ta : 5.4 g/l fso2 : 25 mg/l

type : Red **style** : Dry **body** : Full **wooded**

pack : Bottle **size** : 750ml **closure** : Cork

ageing : 15 years

in the vineyard :

Aspect: Faces North and West

Altitude: 172m to 198m above sea level

Distance to sea: 18km

Soil type: Tukulú/Kroonstad/Klapmuts/Witfontein

Rootstock: 101/14 & R99

Vines Established: 2001

Trellising: 7 Wire Perold System

Pruning: 2 bud spurs

Grapes

Shiraz – Clones 174, 300, 470, 747

Mourvèdre – Clones MT 11 – 4% ex Kleinood (Stellenbosch)

Viognier – Clones VR642 – 1% ex Kleinood (Stellenbosch)

about the harvest: Hand picked grapes.

Harvest date: beginning March

in the cellar : The grapes are sorted by hand three times before going into stainless steel fermenters. Fermentation takes place at 26° C for 14 days. The winery, designed to give access to high-tech facilities and old-style winemaking techniques alike, provides the perfect environment and conditions for the maturation and development of the unique style and character of this handcrafted wine.

Maturation prior to release

21 Months in 500 litre French oak barrels – First fill 23%, second fill 26%, third fill 10%, fourth fill 29% and fifth fill 12%. Bottle maturation takes place over 30 months.

Bottling Date: 3 February 2011

