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Kleine Zalze Family Reserve Shiraz 2010

This wine shows prominent blackcurrant and mulberry flavours on the nose. On the palate the 2010 vintage reflects a wine with finesse, fruit and 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 :** 14.47 % vol **rs :** 4.2 g/l **pH :** 350 **ta :** 5.7 g/l **fso2 :** 21 mg/l
type : Red **style :** Dry **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

2014 Michelangelo International Wine and Spirit Competition - Gold

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

in the vineyard : The 2010 vintage was 2 weeks later in ripening in comparison with the 2009 vintage. The grapes were left to ripen longer due to the cold night temperatures (7-12°C). This ensured that pure varietal fruit flavours were obtained with soft, elegant tannins. The grapes were harvested from a single block on our Groote Zalze farm. 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. All the grapes went through a hand berry selection on the sorting tables leaving only the best berries for fermentation. Depending on the differences in soil, the grapeswere carefully selected and vinified to ensure that the different fruit characteristics from the Shiraz were identified.

about the harvest: Harvesting 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. 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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