

## Tamboerskloof Syrah 2010

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Ruby in colour, this wine has a complex nose with inviting black currant pastille fruit and supportive white pepper, garrigue (fynbos) and spicy flavours. A well-balanced palate confirms the nose with firm tannin and a lingering peppery aftertaste.

Asian dishes with plum sauces or dishes with cranberries or berries make a great companion to the spice on this wine. Enjoy with any sort of red meats, especially ostrich fillet and venison are a great match. Decant 30 minutes prior to serving.

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**variety :** Shiraz | 91% Shiraz, 7% Mourvèdre, 2% Viognier

**winery :** Kleinood

**winemaker :** Gunter Schultz

**wine of origin :** Stellenbosch

**analysis :** alc : 14.5 % vol   rs : 2.1 g/l   pH : 3.5   ta : 5.7 g/l   fso2 : 42 mg/l

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

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

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### ageing :

10 years

### in the vineyard :

Aspect: Faces North and West

Altitude: 172m to 198m above MSL

Distance to sea: 18km

Soil type: Tukulú/Kroonstad/Klapmuts/Witfontein

Rootstock: 101/14 & R99

Age of vines: 12 years

Trellising: 7 Wire Perold System

Pruning: 2 bud spurs

### Grapes

Shiraz – Clones 174, 300, 470, 747

Mourvèdre – Clones MT 11

Viognier – Clones VR642

### about the harvest:

Hand-picked grapes.

### in the cellar :

Grapes were sorted three times before going into stainless steel fermenters where a combination of modern technology and old-style winemaking techniques takes care of designing our unique hand crafted wine. Fermented at 26°C for 12 days.

20 months in 500 litre French oak barrels 18% first, 22% second, 25% third, 25% fourth fill; 10% fifth fill.

