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Kleine Zalze Vineyard Selection Barrel Matured Shiraz 2011

The wine shows a prominent blackcurrant, plummy and wild spice fruit aromas on the nose. On the palate the 2011 vintage reflects a wine with finesse, structure and are supported by well-integrated firm French oak tannins with a rich black dark fruit finish.



variety : Shiraz | 100% Shiraz
winery : Kleine Zalze Wines
winemaker : Johan Joubert
wine of origin : Stellenbosch
analysis : **alc :** 14.98 % vol **rs :** 4.2 g/l **pH :** 3.58 **ta :** 6.5 g/l **fso2 :** 28 mg/l
type : Red **style :** Dry **body :** Full **wooded**
pack : Bottle **size :** 0 **closure :** Cork

ageing : Due to its balance, this wine can be matured in the bottle for another seven years.

in the vineyard : The cooler October and November weather led to smaller berry sizes and loose bunches. The results were higher quality fruit with better fruit concentration. The pips coloured already at 24°B. Early physiological ripeness was experienced from four of the different blocks on the Kleine Zalze farms. Careful canopy management by using a 3-wire trellised system ensured the correct amount of new leaves for good grape protection and the achievement of optimum ripeness. In addition, a long ripening period fostered the development of good Shiraz fruit flavours. Depending on the differences in soil, the grapes were carefully selected, separately picked and vinified to ensure that the different fruit characteristics from the Shiraz were identified. At 80% veraison green bunch dropping followed to ensure that the crop ripened evenly with optimum colouring of the pips.

in the cellar : All the Vineyard Selection Shiraz grapes went through a hand berry selection process on the sorting tables, leaving only the best berries for fermentation. After crushing, the grapes were cold macerated for three days before fermentation started. During fermentation, the juice was regularly pumped over every 4 hours and the grapes punched down for optimum colour and flavour extraction. Handling of the grapes took place in accordance with the given soil structures from where the grapes originated from. After fermentation in the stainless steel tanks, the wine was inoculated and malolactic fermentation finished in the barrels. The wine was matured for 24 months in first (40%), second (30%) and third fill (30%) French oak barrels.

Kleine Zalze Wines
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