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Kleine Zalze Vineyard Selection Barrel Matured Shiraz 2012

The wine shows a prominent blackcurrant, ripe plum and wild spice fruit aromas on the nose. On the palate the 2012 vintage reflects a wine with finesse, structure and well integrated French oak tannins with a rich black dark fruit finish.



variety : Shiraz | 100% Shiraz
winery : Kleine Zalze Wines
winemaker : RJ Botha
wine of origin : Stellenbosch
analysis :
type : Red **style :** Dry **body :** Full **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

ageing : The ageing potential of this wine is up to ten years.

in the vineyard : Careful canopy management 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 hand-picked and vinified to ensure that the different fruit characteristics from the Shiraz were identified.

about the harvest: We anticipated harvesting to be two weeks later due to the cold November and December 2011 and early January 2012 temperatures. However the two spells of heat later in January, soon changed the harvest to be only 6 days later. The continued hot February soon caused red grapes to ripen evenly. The results were higher quality fruit with better fruit concentration. At 80% veraison green harvest 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 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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