

Klein Tulbagh Shiraz Limited Release

This wine is peppery and spicy with whiffs of ripe black plums. Smoky, sweet palate with ripe fruit. Complex with well-integrated oakwood flavours.

To be enjoyed with oxtail, well-hung sirloin steak and saddle of venison.

variety : Shiraz | 100% Shiraz

winery : Tulbagh Winery

winemaker : Naude Bruwer and Helena Neethling

wine of origin : Tulbagh

analysis : **alc** : 15.28 % vol **rs** : 3.7 g/l **pH** : 3.54 **ta** : 5.7 g/l

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

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

ageing : Enjoy now or over the next three years.

in the vineyard : The grapes are from high trellised vineyards planted in an east west row direction against west facing slopes.

about the harvest: Grapes were harvested at optimal ripeness with a 24 - 25° B sugar and acids above with a 5g/l.

in the cellar : Fermentation took place on the skins in open stainless steel tanks. The temperature during fermentation is regulated between 23-25°C. Pumpovers are done according to sugar levels. Separators at temperatures between 25° and 30°. The skins were punched down every 4 hours. After alcoholic fermentation the wine went through malolactic fermentation. The wine is matured in new French and American oak barrels for 12 months.

