

## Kleine Zalze Vineyard Selection Shiraz Mourvèdre Viognier 2014

The wine is rich and full with plenty of complex plummy and savoury characters. On the nose the wine shows expressive blackcurrants and well integrated oak flavours. These flavours carry onto the palate with a sweet, round finish from the Viognier.

**variety :** Shiraz | 80% Shiraz, 15% Mourvèdre, 5% Viognier  
**winery :** Kleine Zalze Wines  
**winemaker :** RJ Botha  
**wine of origin :** Western Cape  
**analysis :** alc : 14.0 % vol rs : 3.0 g/l pH : 3.56  
**type :** Red **style :** Dry **body :** Medium **taste :** Fruity **wooded**  
**pack :** Bottle **size :** 0 **closure :** Cork

**ageing :** The ageing potential of this wine is up to 7 years.

**in the vineyard :** This blend consists of selected grapes from 80% Stellenbosch Shiraz vineyards, 15% Durbanville Mourvèdre and 5% Viognier from Tulbagh. The cooler October and November weather led to smaller berry sizes and loose bunches. The grapes coloured better due to the higher January percentage sunlight on the grapes. The results were higher quality sweet fruit and better fruit concentration. The pips coloured at 23° balling and very early physiological ripeness was experienced. Selected Mourvèdre and Viognier grapes were separately harvested and vinified.

**about the harvest:** The grapes were harvested from the different varietals when the pips, skins and stalks were physiologically ripe.

**in the cellar :** The Shiraz, Mourvèdre and Viognier were crushed separately and after crushing the grapes were cold macerated for three days before fermentation started. The Shiraz and Mourvèdre was fermented in stainless steel tanks with a combination of 'remontage' and 'delastage'. After fermentation the wines went through malolactic fermentation in tank before being racked to 3rd and 4th fill barrels. The Viognier was barrel fermented in 4th fill French oak barrels. After spending 14 months in oak, the wines were carefully blended to obtain the best varietal fruit.



### Kleine Zalze Wines

Stellenbosch

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