

## Kleine Zalze Vineyard Selection Barrel Matured Shiraz 2013

The wine shows the great density of flavour which is typical of the vintage. Aromas of dark wild berries are supported by notes of spice and hints of sweet oak. These flavours follow seamlessly on the palate with a bold yet refined tannin profile that we believe gives the wine great ageing potential,

**variety :** Shiraz | 100% Shiraz

**winery :** Kleine Zalze Wines

**winemaker :** RJ Botha

**wine of origin :** Stellenbosch

**analysis :** alc : 14.5 % vol   rs : 3.7 g/l   pH : 3.47   ta : 6.4 g/l

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

**pack :** Bottle   **size :** 0   **closure :** Cork

**ageing :** Although drinking well now, will reward careful cellaring

**in the vineyard :** All the fruit for this wine is sourced from our own vineyards. With good winter rains and then a relatively moderate summer we had very good ripening conditions. The result was great fruit concentration with very supple and elegant tannin profile. Careful attention was paid to our viticultural practices to ensure that we had the correct balance in the vineyards and to ensure even ripening of the fruit.

**about the harvest:** All the vineyard blocks were harvested and vinified separately.

**in the cellar :** After hand picking grapes were sorted after de-stemming and transferred to tank "wholeberry" i.e. without crushing. The grapes were cold macerated for three days before fermentation started. During fermentation the juice was regularly pumped over for optimum colour and flavour extraction. After fermentation the wines were pressed and transferred to barrel for malolactic fermentation. The wine was matured for 22 months in a combination first (40%), second (30%) and third fill (30%) French oak barrels before the various components were blended and prepared for bottling.



### Kleine Zalze Wines

Stellenbosch

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