

## Kleine Zalze Vineyard Selection Barrel Matured Shiraz 2014

The wine shows the great density of flavour which is typical of our Shiraz. Initial aromas of ripe red fruits are followed by hints of spice. 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 : 14.00 % vol   rs : 3.7 g/l   pH : 3.30   ta : 6.1 g/l

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

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

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

**in the vineyard :** Most of the fruit for this wine was sourced from our own vineyards with a few selected parcels from other Stellenbosch vineyards. After good winter rains the season started well, but sporadic spring and early summer rains meant that our viticulture practices had to be meticulous. This meant a lot of extra canopy work to ensure enough air movement and light penetration into the canopy and more specifically the bunch zone. The advantage of the late rain meant that there was good soil moisture throughout the ripening period and the temperatures were relatively moderate. The result was great fruit concentration with very supple and elegant tannin profile.

**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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