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Kleine Zalze Vineyard Selection Shiraz Mourvèdre Viognier 2016

This wine displays classic Rhone elements while still maintaining its undeniable South African identity. Savoury notes and a hint of pepper compliment a bouquet of wild berries. It has and elegant yet supple palate with hints of cherry and spice. The 2016 vintage has really reached a new level of finesse and balance and shows great intensity without compromising elegance.



variety : Shiraz | 82% Shiraz, 15% Mourvèdre, 3% Viognier
winery : Kleine Zalze Wines
winemaker : RJ Botha
wine of origin : Western Cape
analysis : **alc :** 14.0 % vol **rs :** 2.8 g/l **pH :** 3.42 **ta :** 6.2 g/l
type : Red **style :** Dry **body :** Medium **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

ageing : This blend is accessible and approachable and can be enjoyed now, and will mature well for the next 5 years.

in the vineyard : The blend consists of 82% Shiraz predominantly from the Stellenbosch region and from Paarl, 15% Mourvédre from Darling and 3% Viognier from False Bay. The 2016 vintage was a relatively dry season though ensured healthy grapes. These varieties are well suited to and thrive in hardy conditions. The vineyard canopies were opened during December (leaf removal) to allow sufficient light and air movement in the bunch zone to ensure ripe fruit without 'green' edges.

about the harvest: Each of the varietals were harvested and vinified separately in order for each parcel to be picked at the correct time to contribute the desired characteristics in the final blend.

in the cellar : For the red component the grapes were transferred to tank for fermentation after destemming but no crushing i.e. whole-berry pressing. In order to preserve the freshness and elegance of this typical Rhone style blend the grapes were gently handled during fermentation and were only pumped-over twice a day. After pressing, the wine underwent malolactic fermentation in tank before being transferred for maturation to a combination of older oak barrels for a period of 14 months. The Viognier component was pressed and cold fermented in tank. The wine was left to mature in tank on the yeast lees until being racked for blending with the other components

Kleine Zalze Wines

Stellenbosch
021 880 0717
www.kleinezalze.co.za