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Kleine Zalze Vineyard Selection Shiraz Mourvèdre Viognier 2017

As always this wine displays classic Rhone elements while still maintaining its undeniable South African identity. The 2017 represents a distinct shift in approach to this wine and we have a larger portion of Shiraz in the blend but are using a lot of fruit from Shale rich soils which really accentuates the soft red fruits and floral notes that you get both on the bouquet and the palate. The palate lingers with subtle hints of spice and wild herbs.

variety : Shiraz | 92% Shiraz, 6% Mourvèdre, 1% 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 92% Shiraz predominantly from the Stellenbosch region, 6% Mourvédre and 1% Viognier. In 2017 we had a very dry winter season and warm dry conditions early in the growing season but slightly cooler weather in the run up to harvest. The drier than usual conditions resulted in smaller berries and with the cool weather in the later stages of ripening lead to good balance of fruit concentration and elegance with very little intervention required.

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.



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