

Kleine Zalze Vineyard Selection Barrel Matured Shiraz 2018

Although this wine has a great intensity of flavour on both the bouquet and the palate the wine is not overpowering and shows well-judged restraint. Waves of wild berry fruit give way to hints of spice and lavender on the finish. The supple tannin structure supports the wine beautifully and ensure that this wine will mature gracefully.

variety : Shiraz | 100% Shiraz
winery : Kleine Zalze Wines
winemaker : RJ Botha
wine of origin : Stellenbosch
analysis : alc : 14.0 % vol rs : 4.3 g/l pH : 3.40 ta : 6.4 g/l
type : Red **style** : Dry **body** : Full **wooded**
pack : Bottle **size** : 750ml **closure** : Cork

2020 UK Sommelier Wine Awards - Gold

ageing : Enjoy now or over the next 10 years.

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. 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: All the vineyard blocks were harvested and vinified separately. The were hand picked.

in the cellar : All the vineyard blocks were harvested and vinified separately. After hand picking, grapes were sorted and transferred to tank "wholeberry" i.e. without crushing. During fermentation the juice was pumped over regularly for optimum colour and flavour extraction. After fermentation the wines were pressed and transferred to barrel for malolactic fermentation. The wine was matured for 21 months in a combination first (30%), second (30%) and third fill (40%) French oak barrels before the various components were blended and prepared for bottling.



Kleine Zalze Wines

Stellenbosch

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