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# Kleine Zalze Vineyard Selection Barrel Matured Shiraz 2020

A generous wine that is packed with flavour, both on the bouquet and palate. Upfront aromas of plums with ripe red and black berries are beautifully balanced with a hint of black pepper and floral notes. A plush, velvety mouthfeel and fine, elegant tannins give the wine appeal both on its own or with food, where it would be a great accompaniment to a roast leg of lamb or venison dishes.

Enjoy with roast leg of lamb or venison dishes.




**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

2023 Decanter Award - Silver
2023 Investec Trophy Wine Show - Silver

**ageing :** With careful cellaring this wine could be enjoyed now or over the next 10 years.

**in the vineyard :** Most of the fruit for this wine was sourced from our own property with a few selected parcels from other Stellenbosch vineyards.

The effect of the preceding three-year drought was still evident to us in the 2019 harvest, despite the higher rainfall during the season. This resulted in smaller crops overall for the 2018/2019 growing season. Irregular temperatures from winter to flowering led to some uneven ripening at the start of the season that was managed by removing any green or uneven bunches after véraison. The cool weather conditions towards the end of ripening constituted smaller berries, resulting in intensely flavoured, elegant wines.

**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 wine was 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
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