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Kleine Zalze Family Reserve Syrah 2020

A great example of what this cultivar is capable of in Stellenbosch. A bouquet of ripe red fruits is underpinned by savoury notes and hints of black pepper. These flavours follow on the palate, which is intense and powerful upfront, with a well-rounded mouthfeel. Fine-grained tannins and freshness provide a long aftertaste underpinned by flavours of French oak. With both savoury and fruit notes this wine is a very versatile wine to enjoy with food, but be assured the intense flavours and elegant tannin structure will ensure that one will be well rewarded by cellaring this wine carefully for up to 10 years.



variety : Shiraz | 100% Shiraz
winery : Kleine Zalze Wines
winemaker : RJ Botha
wine of origin : Stellenbosch
analysis : **alc :** 15.0 % vol **rs :** 3.3 g/l **pH :** 3.62 **ta :** 6.1 g/l
type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

ageing : While delicious now this wine will only improve over time and should reward careful cellaring for up to 10 years.

in the vineyard : The grapes for this wine were sourced from 2 different areas within Stellenbosch – namely the Helderberg mountain and Faure, a region close to False Bay. An exceptionally warm and dry spring led to increased root activity, resulting in vigorous and even growth at the start of the season. The end of October brought a timely rain spell that contributed to better flowering and berry set than preceding vintages. Increased vigour meant our viticulture team had to pay careful attention to canopy management making sure the fruit stays healthy and to ensure even ripening throughout the season. The harvest itself started earlier than previous years and was also quite compressed with several red varieties ripening earlier than usual. The grapes were healthy at harvest and had an intense concentration of flavours, promising great wines.

about the harvest: Grapes were hand harvested early in the morning.

in the cellar : Grapes were de-stemmed and sorted before being transferred to stainless steel tank for fermentation. The 2020 vintage is the culmination in many years of experimentation to facilitate a style shift from a wine labelled as Shiraz to Syrah. This was achieved by incorporating whole bunch fermentation or addition of ripe stems in to the ferments on certain vineyards and a move away from heavily toasted new oak. 65% new French oak is used, with the remaining 35% made up of 2nd and 3rd fill barrels. The superb structure was achieved through a combination of open and closed pump overs and careful monitoring to ensure a balanced wine.

Kleine Zalze Wines
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