

Kleine Zalze Vineyard Selection Syrah 2022

Kleine Zalze Vineyard Selection Syrah 2022 is a generous wine that is packed with flavour, both on the bouquet and palate. Upfront aromas of white pepper and juicy black berries are beautifully balanced with a hint of violets on the palate. The plush mouthfeel is underpinned by delicate and well-integrated oak. The end is fresh and lingering with an aftertaste of black pepper.

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** : 14.00 % vol **rs** : 2.7 g/l **pH** : 3.41 **ta** : 5.9 g/l

type : Red **style** : Dry **body** : Full **taste** : Herbaceous **wooded**

pack : Bottle **size** : 750ml **closure** : Cork

2025 Michelangelo Awards - Gold

2025 Tim Atkin SA Special Report - 90 points

ageing : With careful cellaring this wine could be enjoyed now or over the next 8 years.

The 2022 vintage follows the stylistic jump of the 2021 vintage, from what was previously labelled a Shiraz. It is a culmination of years of experimentation and benchmarking in the winery, specifically aimed at modernizing our Syrah-offering. That meant incorporating techniques such as whole bunch fermentation, re-addition of mature stems into the fermentation tanks and changing our oak regime to feature lighter toasting and less time in barrel.

in the vineyard : The fruit for this wine was sourced from our own vineyards with a few selected parcels from other Stellenbosch blocks. Most of these vineyards are grown on shale-rich soils, exceptionally well-suited to producing quality Syrah. Due to a cool, wet spring in 2021, budding was seven to 14 days later than usual, but consistently good and even. The viticulturalists had to apply careful crop control and patiently wait for grapes to achieve optimal ripeness. The prolonged ripening meant the grapes had an intense concentration of flavours at harvest time, promising great wines with excellent aging potential.

in the cellar : All the vineyard blocks were harvested and vinified separately. During fermentation the juice was pumped over regularly for optimum colour and flavour extraction. After fermentation, only the free-run wine was transferred to barrel for malolactic fermentation. The wine was matured for 18 months in a combination of first (30%), second (30%) and third fill (40%) 300L French oak barrels before the various components were blended and prepared for bottling.



Kleine Zalze Wines

Stellenbosch

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