

Klein Tulbagh Shiraz Reserve 2001

This wine is peppery and spicy with whiffs of ripe black plums. Smoky, sweet palate with ripe fruit. Complex with well-integrated oakwood flavours.

Chicken pie, duck, lamb, oxtail, steak or venison.

variety : Shiraz | 100% Shiraz

winery : Tulbagh Winery

winemaker : Carl Allen & Elsabé le Roux

wine of origin : Tulbagh

analysis : alc : 14.66 % vol rs : 1.7 g/l pH : 3.55 ta : 5.7 g/l va : 0.74 g/l so2 : 65 mg/l fso2 : 25 mg/l

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

pack : Bottle

ageing : Enjoy now or over the next three years.

in the vineyard : Grapes are from high trellised vineyards planted in an east / west row direction against west facing slopes.

about the harvest: Grapes were harvested at sugars of 25°B with a 5g/l acidity.

in the cellar : Fermentation took place on the skins in open fermenters at temperatures between 25 and 30°C. Punch downs were done every 4 hours. The wine underwent malolactic fermentation. After fermentation the wines were matured under a watchful eye in a combination of 300 l French and American oak barrels for 12 months.

