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SHIRAZ 2016

Wine of Origin:
Stellenbosch

Viticulture:

For the first time not all the grapes for this wine were sourced from our home farm at Kleine Zalze. Aside from the 2 blocks normally used, a touch of fruit from the Faure farm was used too. This was done to add a touch of classical elegance to the final blend. The 2016 vintage was slightly warmer and drier than 2015. That said, however, Shiraz thrives in Mediterranean climates and the fruit showed excellent concentration whilst retaining freshness and elegance.

Vinification:

Grapes were hand harvested early in the morning, de-stemmed and sorted before being transferred to stainless steel tank for fermentation. The perfect structure in the wine was achieved through a combination of open and closed pump overs and careful monitoring to ensure the best balance possible. Maturation took place for 20 months in 70% new French oak barrels.

Winemaker's Note:

A dark brooding wine on both the bouquet and palate. The depth of flavour is astounding and the dark plums on the mid-palate give way to a long finish with the slightest hint of white pepper. With both savoury and fruit notes this wine is a very versatile wine to enjoy with food, but be assured the mouth filling, supple tannin structure will ensure that one will be well rewarded by cellaring this wine carefully for a few years before enjoying!!



Safra 2015. Almoço no Terroir Restaurant, Vinícola Kleine Zalze em 06/10/2019, Stellenbosch/ZA.