



SHIRAZ 2016

WINE OF ORIGIN:
Stellenbosch

VITICULTURE:
Most of the fruit for this wine was sourced from our own vineyards with a few selected parcels from other Stellenbosch vineyards. Even though the winter season was not as wet as previous years, no supplementary irrigation was needed. A good balance of fruit concentration and elegance was achieved with very little intervention. Cooler conditions towards the latter part of harvest aided later-ripening grapes which meant that we had very good flavour development in the fruit.

VINIFICATION:
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 wines were pressed and transferred to barrel for malolactic fermentation. The wine was matured for 18 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.

WINEMAKER'S NOTE:
As always this wine shows great intensity on both the nose and the palate. Beautiful dark fruit aromas give way to a rich palate with notes of spice and wild fruits. A lingering finish that is beautifully framed by an elegant tannin profile that gives the wine great ageing potential. Although drinking well now, this wine will reward careful cellaring.

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Safra 2016. Vinícola Kleine Zalze em 06/10/2019, Stellenbosch/ZA.