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SHIRAZ 2017

Wine of Origin:
Stellenbosch

Viticulture:
The grapes for this wine were sourced from our home farm at Kleine Zalze and a touch of fruit from our Faure farm was used too. In 2017 we had a very dry winter season and warm dry conditions early in the growing season but slightly cooler weather in the run up to harvest. The drier than usual conditions resulted in smaller berries and with the cool weather in the later stages of ripening led to good balance of fruit concentration and elegance with very little intervention required.

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 65% new French oak barrels.

Winemaker's Note:
A great example of this variety and what it can do in Stellenbosch. A bouquet of ripe red fruits is underpinned savoury notes and hints of pink peppercorn. These flavours follow on the palate which is intense and powerful upfront, yet still has a fine-grained tannin structure and good freshness keeps everything in balance. 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 2016. Jantar em 21/05/2021.