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SHIRAZ 2018

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. 2018 was yet again a very dry season and a relatively warm winter. This posed a few problems that the winemaking team had to manage carefully in the winery and at blending. All in all, the grapes were very healthy at harvest and had a good concentration of flavours at harvest.

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 wine was pressed and transferred to barrel for malolactic fermentation. The wine was matured for 21 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:

A generous wine that is packed, both on the bouquet and palate, with ripe red fruit that is beautifully balanced with a hint of fynbos. Subtle and juicy tannins give the wine appeal both on its own or with food, where it would be a great accompaniment to a roast leg of lamb. With careful cellaring this wine could be enjoyed now or over the next 10 years.



Safra 2017. Almoço em 31/10/2021.