



SHIRAZ 2017

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. 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 lead to good balance of fruit concentration and elegance with very little intervention required

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 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:

Although this wine has a great intensity of flavour on both the bouquet and the palate the wine is not overpowering and shows well-judged restraint. Waves of wild berry fruit give way to hints of spice and lavender on the finish. The supple tannin structure supports the wine beautifully and ensure that this wine will mature gracefully. Enjoy now or over the next 10 years.

ANALYSIS:

Alc – 14vol% RS – 3.3g/l TA – 6.2g/l pH – 3.42

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