
PROJECT

In search of the ultimate expression from nature



Syrah 2017

WINE OF ORIGIN:
Stellenbosch

VITICULTURE:

Cluttered with massive rocks of broken shale and very close to False Bay's restless Atlantic Ocean, the focus was on maintaining fruit-purity in one of the world's great red wine varieties.

VINIFICATION:

The grapes were fermented in whole clusters to extract the complete spectrum of fruit characters whilst maintaining vibrancy and freshness. A one-year period of coaxing in old French oak barrels eased the tannins, allowing depth of flavour and a commanding presence, while preserving the brightness and life-affirming vigour of an expressive red wine.

WINEMAKER'S NOTE:

Very expressive, archetypal aromatics of red and blackberries, rosemary, white pepper and spice while the palate is particularly vivid and energetic – lovely pure fruit to go with a great line of acidity and fine tannins.

BOTTLES PRODUCED:
1002

ACCOLADES:
Platter's Guide, 5* (96/100)
Winemag.co.za, 97/100

ANALYSIS:

Alc – 13.00%vol RS – 2.1g/l TA – 5.9g/l pH
– 3.60

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