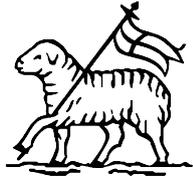
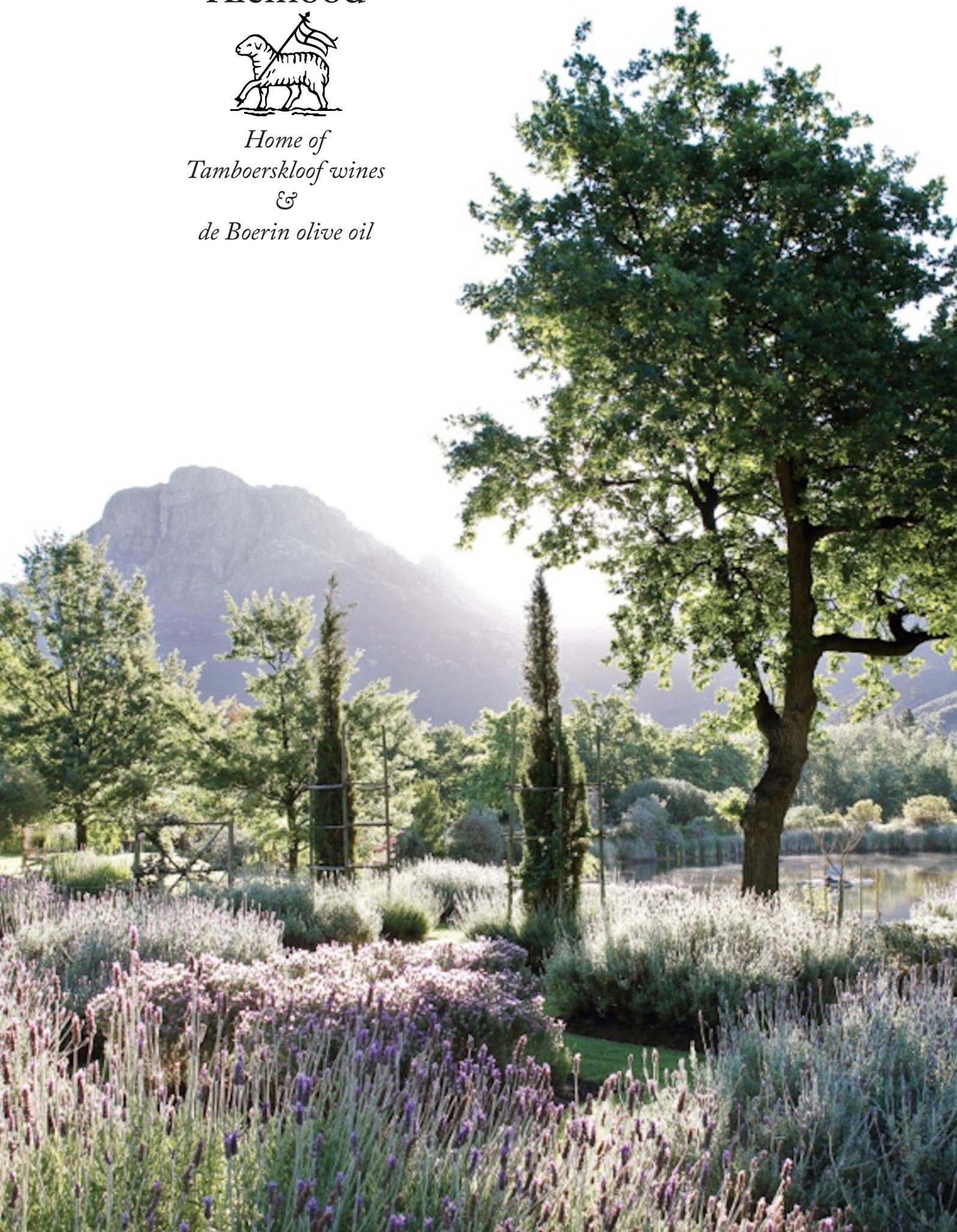


Kleinood



*Home of
Tamboerskloof wines
&
de Boerin olive oil*



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The story of Kleinood & Tamboerskloof Wines

*Kleinood lies nestled in the Blaauwklippen Valley outside Stellenbosch, where,
from a delicate balance between science and passion the Tamboerskloof wines were born.*

The de Villiers families have left deep footprints in the history of the South African wine industry through the centuries, and Kleinood and the Tamboerskloof wines are no exception.

In the year 2000 Gerard de Villiers, a direct descendant of French Huguenot Jacob De Villiers, and his wife, Libby, found the piece of land that stole their hearts – complete with mountains, river and a pristine tract of indigenous forest. They named the farm Kleinood - the Afrikaans word from Dutch and German origin, means something small and precious. This is exactly what Kleinood means to them – a small farm, very dear to their hearts, specialising in the production of only a Syrah based red wine, a small production of Viognier and Syrah Rosé as well as de Boerin extra virgin olive oil.

Before moving to Kleinood, Gerard, Libby and their two children, Spicer and Katharien, lived in the Cape Town suburb Tamboerskloof for 25 years. Hence, the name of the wines, which is, too, an integral part of the de Villiers family history. Gerard, an Engineer by profession, devoting his substantial skills and energies to designing cellars for some of the biggest names in the Cape and international wine industry, designed the winery, using his experience to design a state of the art winery without losing contact with traditional winemaking methods. In his Engineering capacity Gerard has been closely involved in the exceptional growth of the English wine production the last decade. His first commission was to expand the Nyetimber Estate winery near Pulborough, West Sussex, with further wineries following for Gusbourne Estate near Appledore, Kent; Rathfinny Estate near Alfriston, Sussex and Clarke Estate and Kingstone Estate, both in Sussex. He also designed the recently completed Cider processing facility at The Newt on Hadspen Farm near Castle Cary in Somerset.

On Kleinood, Libby designed and created timeless buildings with strong traditional Cape influences. Everything is simply and holistically designed and dedicated to explore and develop the full potential of the farm and their personal skills to produce the best wine Kleinood is capable of.

The distinctive, yet characteristically understated, Tamboerskloof wine labels are hand printed with an antique wooden press on hand made paper, hand torn to size and pasted onto each individual bottle. The front label bears the wine's name and vintage. The back label states its provenance. The sole insignia depicts a sheep bearing a flag, derived from the official de Villiers family crest.

The first Rhône style Syrah was bottled and released in 2002 followed by the 2006 maiden vintage Viognier. Then followed Tamboerskloof Katharien Syrah Rosé in 2011 followed by, the single vineyard block flagship, John Spicer Syrah. The wines have been lauded by critics and wine lovers alike and awarded many prestigious awards both locally and internationally.

As the name so aptly reflects, this is very much a personal and highly individual project where no viticultural or oenological effort is spared to produce wines of excellence. However, primarily, Kleinood is a home where, once again, a de Villiers family has come home to roost.

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Great wines are made in the Vineyards.

Based on the results from exhaustive tests and keeping meticulous records of weather patterns, the farm was divided into 23 half-hectare blocks. Terroir dictated that Shiraz be the variety of choice with a hectare, each of Viognier, Rousanne and Mourvèdre for blending purposes. Tamboerskloof Viognier and Tamboerskloof Katharien Syrah Rosé have both subsequently become much sought after and highly acclaimed wines.

Each half-hectare block is managed as a separate unit. Thus, the grapes from each unit are cared for, irrigated, harvested, crushed, fermented and matured in wood separately. Only at the time of blending will the wine maker decide which wine will become a building block to make up the Tamboerskloof wines.

The secret of the Kleinood wines lies in extensive monitoring throughout the year to guarantee absolute attention to detail and a fully sustainable ecosystem in the vineyards. Picking at exactly the right time is ensured by selecting grapes in the vineyards on a regular basis from the start of veraison and then hand-picking each block accordingly before the grapes are brought to the cellar in small picking crates.

The winery, a study in simplicity, combines the structural and technological expertise of owner-designer Gerard in a clever combination of high-tech and tradition. It was designed to work very softly with the grapes and to afford the wine maker the most flexibility possible.

Fine wines require flexibility and time. At arrival in the winery the bunches are sorted by hand on a sorting table. The berries are then hand sorted on a separate table after de-stalking. They are then crushed into a satellite tank that is electronically lifted up to roof level, suspended, and rolled from an overhead beam to the fermenter that has been earmarked to receive that particular block. The cellar houses 19 different size fermenters which allows flexibility to ferment the different batches of grapes in correctly sized tanks. The 'free run' wine gravitates into barrels from the fermenters, while the fermented skins are scraped by hand into a basket for pressing in the state of the art basket press. Malolactic fermentation happens in tank or a selection of French 500l medium-toasted, tight grained oak barrels.

The humidity in the barrel maturation room is controlled by computer to ensure optimum humidity for the maturation process and has four different temperature zones controlled to facilitate malolactic fermentation and cold maturation. The wine is blended and then left in the blending tanks for at least three months for the various components to 'marry', integrate and develop the desired complexity, roundness and elegance. Tamboerskloof Syrah is matured in the bottle at a temperature of 14 to 15 degrees centigrade for a minimum of two years prior to release onto the market.



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Tamboerskloof John Spicer Syrah 2015

The reason for making the John Spicer Syrah is based purely on the outstanding and unique character of the wine produced by this vineyard year after year – wishing to keep it apart as the ultimate expression of our terroir, supporting the philosophy that great wines are made in the vineyard.

“Luxurious, five-star fruit ripeness with silky tannin, then a long and spicy finish. Really finely layered and lingering. Superb.”

For the sake of distinction; the Kleynood flagship, Tamboerskloof John Spicer Syrah, is adorned with a black label. However, it is still printed on recycled, handmade paper, hand torn and hand pasted by us on Kleynood. The bottle is then dressed in an artwork by a different artist for every harvest.

* 94/100 points - Tim Atkin

*– a truly handcrafted wine,
in every sense of the word.*

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Tamboerskloof John Spicer Syrah 2015

Technical Notes

<u>GRAPES</u>	100% Syrah Clone SH470 Ex Kleinood (Stellenbosch) Block 7
<u>ASPECT</u>	North Facing
<u>ALTITUDE</u>	198m above MSL
<u>DISTANCE FROM SEA</u>	18km
<u>SOIL TYPE</u>	Tukulu
<u>ROOTSTOCK</u>	101-14
<u>VINES ESTABLISHED</u>	2001
<u>TRELLISING</u>	7 Wire Perold System
<u>PRUNING</u>	2 Bud Spurs
<u>HARVEST DATE</u>	05 March 2015
<u>BOTTLING DATE</u>	17 January 2017
<u>WINEMAKING RECORD</u>	The grapes are hand picked from a select portion of a single vineyard block, hand sorted three times before going into stainless steel fermenters where a combination of state of the art winery technology and old-style winemaking techniques take care of designing this unique, hand crafted wine. Fermented at 26.5°C for 14 days.
<u>BARREL MATURATION</u>	Eighteen months in 300 litre French oak barrels 15% first, 35% second and 50% third fill.
<u>WINE ANALYSIS</u>	
Alcohol	14,85 % volume
Total Acid	5.7 g/l
pH	3.55
Residual Sugar	2.5 g/l
Cellaring Potential	10 + years
<u>WINE MAKER'S COMMENTS</u>	The Tamboerskloof John Spicer Syrah 2015 has a medium ruby colour. On the nose blueberry, wild bramble and cassis dominate, followed by charming floral notes of violets and fynbos supported by cherry. It finishes with spices, black pepper and sage. The entry is youthful with an amazingly generous middle palate with loads of texture and fresh acidity. The follow-through of fruit from nose to palate is excellent. A powerful finish, great oak integration with leather and tobacco notes. A powerfully elegant wine.
<u>FOOD PAIRING</u>	The wine pairs well with red meat and game flavoured with herbs, berry coulis or smokey spices as well as sweeter dishes of pork, duck or spiced Asian styled dishes accompanied by plum sauces and good company.

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