

Kleynood



Tamboerskloof Syrah 2017

Technical Notes

<u>GRAPES</u>	95 % Shiraz Clones 174, 300, 470, 747 4 % Mourvèdre Clones MT 11 1 % Viognier Clones VR 642
ASPECT	North Facing
ALTITUDE	176 to 198 above MSL
DISTANCE FROM SEA	18km
SOIL TYPE	Tukulu, Kroonstad, Klappmuts, Witfontein
ROOTSTOCK	MGT101-14 and R99
VINES ESTABLISHED	2001
TRELLISING	7 Wire Perold System (Vertical shoot positioning);
PRUNING	2 bud spurs
HARVEST DATE	Mid February to mid March 2016
BOTTLING DATE	24 January 2019
<u>WINEMAKING RECORD</u>	The grapes were picked by hand into lug boxes weighing roughly 17kg each. Before proceeding to stainless steel tanks, grapes were sorted three times and transported, without pumping, into the fermentation vessels. A combination of old-style winemaking techniques with modern technology takes care of creating our unique hand crafted wine. Fermented at 24-26.5°C for 11 to 16 days.
<u>BARREL MATURATION</u>	18 months in 300 and 500 litre French oak barrels, 15% first fill and the remainder in older barrels.
<u>WINE ANALYSIS</u>	
Alcohol	14.5 % volume
Total Acid	6.1 g/l
pH	pH 3.37
Residual Sugar	1.9 g/l
Cellaring Potential	15 years
<u>WINE MAKER'S COMMENTS</u>	A bright clear medium ruby colour. A medium intensity nose, starting with violet flowers and cinnamon spice evolving into freshly crushed black pepper and red cherry. The wine is youthful yet has a chocolate note showing evolution. The palate is refreshing with a fine grained tannin adding weight to the mid-pallet. A juicy, yet elegant wine with good concentration.
<u>FOOD PAIRING</u>	The elegance of the wine makes it super versatile with food pairing, however red meats, duck, ostrich fillet and venison stand out. Also, at its very best with a warm fire and good company.