



Kleynood

Tamboerskloof Syrah 2018

A bright clear medium ruby colour. A medium intensity nose, starting with violets evolving into Blackberry and Bramble. The wine is youthful, yet has a touch of spice from freshly crushed black pepper and liquorice. The palate is refreshing with a fine grained tannin adding weight to the mid-pallet. A juicy, yet elegant wine with good concentration.



"A quite brilliant wine."

AWARDS

Tamboerskloof Syrah 2018

- * Gilbert & Gaillard – Double Gold
- * IWC - 91 points.
- * Syrah du Monde – Silver

Tamboerskloof Syrah 2017

- * Decanter World Wine Awards - 96 points / Gold
- * 92/100 - Tim Atkin
- * 4 ½ stars - John Platter
- * 16.6/20 - Jancis Robinson (Tamlyn Currin)

Tamboerskloof 2016

- * 94/100 - Tim Atkin
- * 94/100 - SA Mag
- * 4½ stars - John Platter Wine Guide
- * 93/100 - Decanter Mag

Tamboerskloof Syrah 2015

- * Gold Medal - Syrah du Monde Int. 2018 (France)
- * 4½ stars - John Platter Wine Guide
- * 94 points - Tim Atkin, Harvest Report, 2018 (UK)
- * 91 points - Neal Martin. "This is a delight." (Vinous)
- * 16.5/20 - Jancis Robinson
- * Silver Award - Mundus Vini

Tamboerskloof Syrah 2014

- * 91 points - Neal Martin, Wine Advocate
- * 91 points - Gilbert & Gaillard, French experts on Wine
- * 90 points - Tim atkin

Tamboerskloof Syrah 2013

- * 91 points - Wine Spectator
- * 92 points - Tim Atkin, SA Report
- * 92 points - Neal Martin, Wine Advocate
- * 16.5/20 points - Jancis Robinson
- * Silver Medal - Int. Wine & Spirit Competition

Tamboerskloof Syrah 2012

- * Gold Medal - Berlin Wine Trophy Awards
- * 17+/20 points - Jancis Robinson
- * 94 points - Neal Martin, Wine Advocate
- * 91 points - Tim Atkin
- * Silver Medal - Int. Wine & Spirit Competition



Tamboerskloof Syrah 2018

Technical Notes

GRAPES	94 % Shiraz Clones 174, 300, 470, 747 4 % Mourvèdre Clones MT 11 2 % Viognier Clones VR 642
ASPECT	North Facing
ALTITUDE	176 to 198 above MSL
DISTANCE FROM SEA	18km
SOIL TYPE	Tukulu, Kroonstad, Klapmuts, 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 2018
BOTTLING DATE	4 February 2020
WINEMAKING RECORD	The grapes were picked by hand into lug boxes weighing roughly 17kg each. Grapes were sorted three times before proceeding to stainless steel tanks 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.
BARREL MATURATION	18 months in 300 and 500 litre French oak barrels, 15% first fill and the remainder in older barrels.
WINE ANALYSIS	
Alcohol	14.64 % volume
Total Acid	5.7 g/l
pH	3.38
Residual Sugar	2.7 g/l
Cellaring Potential	15 years
WINE MAKER'S COMMENTS	A bright clear medium ruby colour. A medium intensity nose, starting with violets evolving into Blackberry and Bramble. The wine is youthful, yet has a touch of spice from freshly crushed black pepper and liquorice. The palate is refreshing with a fine grained tannin adding weight to the mid-pallet. A juicy, yet elegant wine with good concentration.
FOOD PAIRING	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.