



Kleynood

Tamboerskloof John Spicer 2017

Technical Notes

<u>GRAPES</u>	100% Syrah Clone SH470 Ex Kleynood (Stellenbosch) Block 7
ASPECT	North Facing
ALTITUDE	198m above MSL
DISTANCE FROM SEA	18km
SOIL TYPE	Tukulu
ROOTSTOCK	101-14
VINES ESTABLISHED	2001
TRELLISING	7 Wire Perold System
PRUNING	2 Bud Spurs
HARVEST DATE	14 March 2017
BOTTLING DATE	7 February 2019
<u>WINE MAKING 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 wine making techniques take care of designing this unique, hand crafted wine. Fermented at 26.5 ^o 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	14,66 % volume
Total Acid	5.5 g/l
pH	3,53
Residual Sugar	2.3 g/l
Cellaring Potential	15 + years
<u>WINE MAKER'S COMMENTS</u>	<p>The violet ruby colour of the John Spicer Syrah gives a good indication as to what could be expected from the spectacular 2017 vintage .</p> <p>On the nose the intense dark fruit, cherry and blackcurrant followed by charming violets and spice. This complex wine, even at this young age, expresses the integrated French oak very well, with notes of tobacco and fresh leather.</p> <p>The smooth entry, with a fresh and the elegant pallet associated with Kleynood, does not disappoint. The power on the mid-pallet makes this wine, unmistakably, a Stellenbosch Syrah.</p> <p>A marvellously persistent finish, ensures the drinking of this wine to be a memorable experience now and for many years to come.</p>
<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.