



Kleinood

Tamboerskloof Syrah 2019

Technical Notes

GRAPES	96 % Shiraz Clones 174, 300, 470, 747 3 % 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, 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 2019
BOTTLING DATE	15 December 2021
WINE MAKING 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 wine making 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 14.47 % volume Total Acid 5.7 g/l pH 3.52 Residual Sugar 2.2 g/l Cellaring Potential 10 -15 years
WINE MAKER'S COMMENTS	A bright clear medium ruby colour. The nose, starting with violets, evolves into Blackberry and Bramble. The wine is vibrant with 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 and a spicy finish.
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.