



kleinood

Tamboerskloof John Spicer 2017



in the vineyard

grapes	100% Syrah Clone SH470 Ex Kleinood (Stellenbosch) block 7
aspect	North Facing
altitude	198m above MSL
distance from sea	18km
soil type	Tukulu
rootstock	MGT101-14
vines established	2001
trellising	7 Wire Perold System
pruning	2 bud spurs
harvest date	14 March 2017
harvesting	The grapes are hand picked from a select portion of a single vineyard block, hand sorted three times.

in the winery

winemaking style	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.
barrel maturation	18 months in 300 litre French oak barrels 15% first, 35% second and 50% third fill.
bottling	7 February 2019

in the bottle

alcohol	14.66 % volume
total acid	5.5 g/l
pH	3.53
residual sugar	2.3 g/l
cellaring potential	15 + years



on your table

The wine pairs well with red meat and game, as well as sweeter pork, duck and Asian style dishes with fruit coulis or spicely sauces.

wine maker's comments

The violet ruby colour of the John Spicer Syrah gives a good indication as to what could be expected from the spectacular 2017 vintage. The delightful nose presents intense dark fruit, cherry and blackcurrant perfumes, followed by charming violets and spice. On the palate the velvety entry is followed by the freshness and elegance associated with Kleinood. This complex wine confidently expresses the integrated French oak, with notes of tobacco and fresh leather. The power on the mid-palate unashamedly claims Stellenbosch as provenance. A marvellously persistent finish, ensures the drinking of this wine to be a memorable experience now and for many years to come.