



kleinood

Tamboerskloof Syrah 2019



in the vineyard

grapes	96 % Shiraz Clones 174, 300, 470, 747 3 % Mourvedré Clones MT 11 1 % Viognier Clones VR 642
aspect	North Facing
altitude	176m to 198m 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
harvesting	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.

in the winery

winemaking style	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.
bottling	15 December 2021

in the bottle

alcohol	14.47 % volume
total acid	5.7 g/l
pH	3.52
residual sugar	2.2 g/l
cellaring potential	10-15 years



on your table

The elegance of the wine makes it super versatile with food pairings, however red meats, duck, ostrich fillet and venison stand out. Also, at its very best with a warm fire and good company.

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, like freshly crushed black pepper and liquorice. The palate is refreshing with a fine grained tannin adding weight to the mid-palate. A juicy, yet elegant wine with good concentration and a spicy finish.