



KLEIN TULBAGH SHIRAZ

Vintage: 2014 (*Limited Release*)

Origin: Tulbagh

Harvest details: The grapes are from trellised vineyards planted in an east west row direction against west facing hills. The handpicked grapes were harvested at optimal ripeness with a 24 - 25° B sugar and acids above 5.6g/l.

Cellar Treatment: Fermentation took place on the skins in open stainless steel tanks. The temperature during fermentation is regulated between 23-25°C. Pumpovers are done according to sugar levels. Separators at temperatures between 25° and 30°. The skins were punched down every 4 hours. After alcoholic fermentation the wine went through malolactic fermentation. The wine is matured in new French and American oak barrels for 12 months.

Tasting Notes: This wine is peppery and spicy with whiffs of ripe black plums. Smoky, sweet palate with ripe fruit. Complex with well-integrated oak wood flavours.

Chemical Analysis:

Alcohol:	15.28 % vol
Residual sugar:	3.7 g/l
TA:	5.7 g/l
pH:	3.54

Specifications: Heavy weight Claret 438 bottle.
Wine bottled with minimum stress and handling.
45mm Natural Flor cork.
Tree free label (made from sugar cane).
Individually hand waxed (instead of capsules).
Only 1800 bottles produced.

Awards: Wine of the month—2016
Bronze -Veritas 2014

Packed: 6 x 750ml
Bottle Barcode: 6005 682 001 981
Outer Barcode: 16005 682 001 988

