



kleinood

Tamboerskloof Syrah 2014

GRAPES	96% Shiraz	Clones 174, 300, 470, 747
	2% Mourvèdre	Clones MT 11
	2% Viognier	Clones VR642
ASPECT	Faces North and West	
ALTITUDE	172m to 198m above MSL	
DISTANCE FROM SEA	18km	
SOIL TYPE	Tukulu, Kroonstad, Klampmuts, Witfontein	
ROOTSTOCK	101-14 & R99	
VINES ESTABLISHED	2001	
TRELLISING	7 Wire Perold System	
PRUNING	2 Bud Spurs	
HARVEST DATE	Beginning of March 2014	
BOTTLING DATE	1 February 2016	
WINEMAKING RECORD	Hand picked grapes, sorted three times before going into stainless steel fermenters where a combination of modern technology and old-style winemaking techniques take care of crafting our unique wine. Fermented at 26°C for 14 days.	
MATURATION PRIOR TO RELEASE	19 months in 500 liter French oak barrels – 16% first fill and the remainder in older barrels.	
WINE ANALYSIS	Alcohol	14.0% volume
	Total Acid	5.6g/l
	pH	3.29
	Residual Sugar	2.4g/l
CELLARING POTENTIAL	10 years	
WINEMAKERS COMMENTS	Crimson to scarlet in colour. This wine has a complex nose of black currant and plum notes and supportive white pepper and violets. The well balanced palate shows cool dark fruit pastille, hints of violet and fine spices. The wine finishes with soft elegant tannin. Decant 30 minutes prior to serving.	
RECOMMENDED FOOD PAIRING	This is a versatile wine, that pairs well with red meats, ostrich fillet, venison, Asian food and tomato-based dishes.	