

Kleinood wine farm releases new vintage Tamboerskloof Syrah 2013

Kleinood Wine farm launches the new vintage of its flagship wine, Tamboerskloof Syrah 2013, this month – a vintage that is synonymous with both lushness and elegance. This wine has been tasted and scored (92-94) points pre-release by one of the most well respected international wine critics, Neal Martin of Wine Advocate.

The success of the previous vintages of Tamboerskloof Syrah, has paved a highly acclaimed path for this wine, which is crowned by yet another accolade for this new release.

Tamboerskloof Syrah 2008 was awarded 93 points, followed by 94 points for 2012 by eRobertParker.com. The 2011 vintage received a gold medal at the Six Nations Wine Challenge and 93 points by Tim Atkin and the 2010 Syrah vintage received a gold medal at the Syrah du Monde International competition.

The 2013 vintage was tasted at the vineyard in February 2016 by Neal Martin and was rated (92- 94) points by arguably the world's greatest online wine publication eRobertParker.com.

"It's going to be a fascinating wine to taste once in bottle. It's a broody, introspective but fascinating Syrah with black olive and clove on the nose, almost animally. The palate is masculine and tannic, rough hewn and square-joined, but still very attractive. This is more Cornas than Côte-Rôtie, grippy and compelling.", comments Neal Martin.

Gunter Schultz, viticulturist and oenologist at Kleinood for close to ten years now, explains: *"The success of the wine lies in the very unique terroir pockets and the practise of farming each block individually and to its best potential. We strive to make a truly honest wine. The effect of the vintage then plays a role in the different aromatic expressions of the wine each year."*

In addition to this philosophy of farming each vineyard parcel individually, to harvest the best possible grapes, proprietor and renowned cellar engineer, Gerard de Villiers, has designed a cellar in which small parcels can be vinified separately, and no effort is spared, for the benefit of the end product.

Handcrafted in every sense, the gentle, minimal intervention cellar practices and carefully selected natural packaging materials, echo the craftsmanship and attention to detail synonymous with Kleinood.

Each year, the wine profits from the addition of Viognier (1% in 2013) and Mourvèdre (4% in 2013). Only 300 and 500 litres, quality French oak barrels are used and some 18% of the wine matures in new oak barrels. The rest in older barrels. After the wine undergoes barrel maturation for 20 months, the wine is aged further in bottle prior to being released to the market.

Fifteen years down the line, the maturing vines are now producing an evermore complex and sophisticated expression of the unique Kleinood terroir with an ageing potential of ten years plus.

ABOUT KLEINOOD

In the year 2000 Gerard and Libby de Villiers discovered a piece of land nestled in the Blaauwklippen valley between the Stellenbosch Mountain and the Helderberg, complete with mountains, river and pristine forest. It stole their hearts and they called it Kleinood.

Having re-invented the rundown fruit farm by establishing vineyards and building a winery, they finally moved to the property in 2008. Gerard, an Engineer by profession, having devoted his substantial skills and energy to designing cellars for some of the biggest names in the Cape wine industry, designed and built the winery. Libby, responsible for the architectural design, created timeless buildings with strong traditional Cape influences. Gerard used his experience to design a state of the art winery while maintaining traditional winemaking methods.

Today, ten of just twelve hectares of arable land are devoted to vines while the remaining two are under olive trees. The rest runs wild or is planted with fynbos, roses and vegetables. The Kleinood winery is the heart of the farm – a manifestation of the unique terroir and character of this simple unassuming haven where, in a delicate balance between science and passion, no viticultural or oenological effort is spared to produce a wine that is truly honest and elegant.

More information about the farm and its history can be found here:

Website: www.kleinood.com

For more information regarding the Tamboerskloof Syrah 2013, please contact marketing@kleinood.com or +27 21 880 2527.