

Kleine Zalze Vineyard Selection Barrel Matured Cabernet Sauvignon 2001

Rich in berry, cigar box flavours. On the nose the wine shows a good integration of French oak well-matured flavours. On the palate the wine shows soft integrated fruit tannin with a medium-long aftertaste.

This full-bodied wine will compliment a variety of meat dishes especially game and ostrich dishes, barbecued lamb chops and rump or T-bone steak. It can also be enjoyed with hard Blue cheese.



variety : Cabernet Sauvignon | Cabernet Sauvignon

winery : Kleine Zalze Wines

winemaker : Johan Joubert

wine of origin : Stellenbosch

analysis : alc : 13.85 % vol rs : 2.2 g/l pH : 3.5 ta : 5.54 g/l

type : Red **wooded**

pack : Bottle

ageing : This 2001 Cabernet Sauvignon can be matured for 6-8 years optimum.

in the vineyard : The relatively cool ripening 2001 season leads to Cabernet Sauvignon fruit being harvested at full optimum ripeness. Small berries were formed with a deep red colour. The long ripening period was the reason for good Cabernet Sauvignon fruit flavours.

in the cellar : After crushing and 3 days of cold soaking the grapes were inoculated with selected dry yeast for the fermentation process to start. During fermentation the juice was regularly pumped over for optimum colour and flavour extraction. After fermentation in the stainless steel tanks extended skin contact was given. After pressing, the wine was matured for 12 months in 30% first and 70% second fill French oak barrels before bottling.

Kleine Zalze Wines

Stellenbosch

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