

Kleine Zalze Vineyard Selection Barrel Matured Pinotage 2001

The wine has strong black berry, herbaceous, cigar box flavours with a hint of those typical sweet Pinotage aromas. The fruit tannins are well integrated with the wood and give the wine a long smooth aftertaste.

This complex wine can be enjoyed with most red meat dishes such as barbecued lamb chops and rump or T-bone steak. In summer it can be served slightly chilled and enjoyed with some blue cheese or spicy chicken dishes.

variety : Pinotage | Pinotage

winery : Kleine Zalze Wines

winemaker : Johan Joubert

wine of origin : Stellenbosch

analysis : alc : 14.05 % vol rs : 2.76 g/l pH : 3.46 ta : 5.4 g/l

type : Red **wooded**

pack : Bottle **closure :** Cork

ageing : The Pinotage 2001 can be matured for 6-8 years optimum.

in the vineyard : The relatively cool ripening period during the 2001 season allowed for Pinotage fruit to be harvested at optimum ripeness. Small berries were formed with a deep red colour. The long, slow ripening period resulted in great Pinotage fruit flavours.

in the cellar : After crushing and 3 days of cold soaking the grapes were inoculated with selected dry yeast for fermentation. During fermentation the juice was regularly pumped over for optimum colour and flavour extraction. After fermentation in the stainless steel tanks the wine was inoculated for malolactic fermentation commence. Malolactic fermentation completed, the wine then spent 12 months in 30% first and 70% second fill 225L French and American oak barrels.



Kleine Zalze Wines

Stellenbosch

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