

Kleine Zalze Cellar Selection Cabernet Sauvignon 2002

Deep red colour. Classic, multi-layered Cabernet nose: some chocolate, strong ripe berry fruit. Liquorice and black cherry palate – good flavour concentration with nicely judged wood.

This wine will complement a variety of meat dishes especially game and ostrich dishes, steak and kidney pies, barbequed lamb chops, 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 : 14.0 % vol rs : 2.9 g/l pH : 3.3 ta : 5.9 g/l

type : Red **wooded**

pack : Bottle

in the vineyard : These grapes were selected from a vineyard boasting a variety of stony, red soils with superb water retention. The cool microclimate amongst the vines can largely be attributed to the vineyard’s high altitude and close proximity to the bordering Berg River.

about the harvest: Grapes were harvested at full ripeness and given cold maceration for 3 days, then fermented with selected yeast strains.

in the cellar : Following pressing, the wine underwent malolactic fermentation ensuring a rich mouth feel. A percentage of the wine went into small second and third fill French oak barrels for approximately 13 months prior to bottling.



Kleine Zalze Wines

Stellenbosch

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