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Kleine Zalze Family Reserve Cabernet Sauvignon 2003



Well integrated blackberry fruit and cedar wood aromas. On the palate an alluring combination of blackberries, chocolate and liquorice flavours deliver a lingering aftertaste.

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

variety : Cabernet Sauvignon | Cabernet Sauvignon
winery : Kleine Zalze Wines
winemaker : Johan Joubert
wine of origin : Stellenbosch
analysis : **alc :** 14.65 % vol **rs :** 2.5 g/l **pH :** 3.59 **ta :** 5.5 g/l
type : Red **wooded**
pack : Bottle

Winemakers' Choice Competition 2005: Diamond Award

ageing : This 2003 Cabernet Sauvignon can be matured for 8-10 years.

in the vineyard : The relatively cool ripening period of the 2003 vintage paved the way for Cabernet Sauvignon fruit to be harvested at optimum ripeness. Bunches had small berries that produced concentrated fruit flavours and gave the wine its deep red colour.

about the harvest: The grapes were harvested by hand at 25Â° Balling.

in the cellar : After crushing and 3 days of cold soaking the grapes were inoculated with selected dry yeast. During fermentation the juice was regularly pumped over for maximum colour and flavour extraction. After fermentation in a stainless steel tank extended skin contact was given. The wine was then matured for 18 months in 100% first fill French oak barrels before bottling.

Kleine Zalze Wines

Stellenbosch

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