

## Kleine Zalze Cellar Selection Pinotage 2004

The wine shows a deep red colour with intense wild berry flavours and deep plum, blackcurrant flavours. Tannins are soft with a smooth finish.

This wine can be enjoyed with any roasts, not too spicy, curries and stews. Game like springbok and ostrich are well complimented.

**variety :** Pinotage | Pinotage

**winery :** Kleine Zalze Wines

**winemaker :** Johan Joubert

**wine of origin :** Stellenbosch

**analysis :** alc : 14.0 % vol   rs : 3.7 g/l   pH : 3.65   ta : 5.3 g/l

**type :** Red   **wooded**

**pack :** Bottle



**in the vineyard :** The grapes were harvested from 3 different blocks in Stellenbosch. The crop varies between 6 – 9 tons per hectare from bush vine and trellised grapes.

**about the harvest:** The blocks were harvested between 24 and 25° Balling with optimum ripeness to bring out only the soft, ripe tannins of Pinotage grapes. The grapes were separately harvested and left for a 3-6 days cold maceration period in the tanks.

**in the cellar :** After inoculated with WE 372 and BM45 yeast the juice was regularly pumped over for colour and soft phenol extraction. Fermenting dry, 30% of the blend went through malolactic fermentation in the barrel and 70% in stainless steel tanks. Oak Maturation: 30% In 3rd fill barrels for 12 months; 70% Unwooded

### Kleine Zalze Wines

Stellenbosch

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