

## Kleine Zalze Cellar Selection Cabernet Sauvignon 2003

Deep red colour. Classic, multi-layered Cabernet nose: some chocolate, strong ripe berry fruit. Liquorice and blackcurrant flavours – 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 : 14.5 % vol   rs : 2.7 g/l   pH : 3.56   ta : 6.2 g/l

**type :** Red

**pack :** Bottle

**about the harvest:** The grapes coming from our Grootte Zalze farm were selected from vineyards boasting a variety of Clovelly and granite soils with good water retention. With the South Western sloping vineyards and a cool micro-climate, the berries firmly ripened before picking at 25°Balling.

**in the cellar :** The grapes were harvested early in the morning, hand selected on the sorting table and destalked. Two thirds of the wine was fermented in closed stainless steel tanks, after a 3 day cold soaking period. One third was fermented and punched down in open epoxy cement tanks and went through malolactic fermentation in the barrel.

**Oak:**

30% 3rd fill French oak for 6 months

70% Unwooded

### Kleine Zalze Wines

Stellenbosch

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