

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°C.

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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