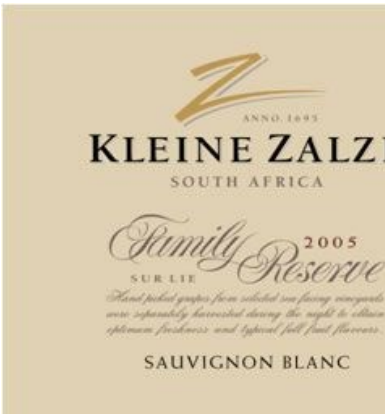
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Kleine Zalze Family Reserve Sauvignon Blanc Sur Lie 2005



A wine with a balance of green pea, asparagus flavours backed with tropical undertones on the palate. The fuller style Sauvignon Blanc shows a good balance of the fruit along our unique Mediterranean sea climate.

The Sauvignon Blanc would compliment any seafood dish, especially trout, calamari and crayfish. This wine can also be enjoyed with grilled veal, pasta with creamy sauces and pestos.

variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : Kleine Zalze Wines
winemaker : Johan Joubert
wine of origin : Stellenbosch
analysis : **alc :** 14.0 % vol **rs :** 3.6 g/l **pH :** 3.27 **ta :** 6.7 g/l
type : White
pack : Bottle **closure :** Cork

Veritas 2010 Wine Awards - Gold Medal
2011 Platter's Guide - 5 Stars
Veritas 2006 - Double Gold

ageing : 3 years.

about the harvest: The grapes were cultivated and harvested from vineyards in South Africa, which are situated along our coastline. Only the best located grapes were separately harvested during the night to ensure the best freshness are obtained. The combination of stronger clay and sandy soils ensures berries with greener asparagus flavours and those with ripe tropical flavours.

in the cellar : Harvested separately, the grapes were destalked and a long skin contact period was allowed. Cold fermentation with selected French yeast strains followed and a 3 month extended lees contact was given to ensure a good mouth feel with a balance acidity with green, tropical fruit flavours. Only 5% of the blend was fermented in 3rd fill French oak barrels for 10 days before blending.

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