

## Foot of Africa Cabernet Sauvignon 2003

Rich in berry, chocolate and cigar box flavours. The wine shows good integration of berry fruit and cedar wood aromas. Ripe berry and chocolate flavours with well structured tannins that give a lingering aftertaste.

Enjoy with red meat, such as pot-roasted venison, lamb and spicy curry foods.

**variety** : Cabernet Sauvignon | 100% Cabernet Sauvignon

**winery** : Kleine Zalze Wines

**winemaker** : Johan Joubert

**wine of origin** : Western Cape

**analysis** : alc : 14.0 % vol   rs : 5.0 g/l   pH : 3.37   ta : 5.9 g/l

**type** : Red

**pack** : Bottle   **closure** : Cork

**about the harvest**: The relatively cool ripening season led to Cabernet Sauvignon fruit being harvested at full optimum ripeness. Small berries have been formed with a deep red colour. The long ripening period was the reason for good Cabernet fruit flavours.

**in the cellar** : After crushing and 3 days cold soaking the grapes were inoculated with a selected dry yeast for the fermentation process to start. During fermentation the juice was regularly pumped over for optimum colour and flavour extraction. After fermentation in stainless steel tanks, extended skin contact was given. Fermenting dry 30% of the blend went through malolactic fermentation in 3rd fill barrels and 70% in stainless steel tanks.



### Kleine Zalze Wines

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