

## Kleine Zalze Vineyard Selection Barrel Maturated Cabernet Sauvignon 2003

Rich in black berry, plum and smoky cigar box flavours. On the palate the wine shows a good integration of French oak, smooth ripe tannin and a medium-full structure.

This full-bodied wine will compliment a variety of meat dishes especially game and ostrich dishes, barbecued lamb chops and 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 : 3.2 g/l    pH : 3.45    ta : 6.1 g/l  
**type :** Red      **wooded**  
**pack :** Bottle    **closure :** Cork

2007 Michelangelo International Wine Awards - Gold Medal  
2006 Winemakers Choice Competition: Diamond Award

**ageing :** This results into an ageing potential of up to 7 years.

**in the vineyard :** Small berries were formed with a deep red colour. The long ripening period was the reason for good Cabernet Sauvignon fruit flavours.

**about the harvest:** The relatively cool ripening season led to Cabernet Sauvignon fruit being harvested at full optimum ripeness.

**in the cellar :** After crushing and 3 days of cold soaking the grapes were inoculated with 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 the stainless steel tanks extended skin contact was given. After pressing, the wine was matured for 16 months in 30% first and 70% second fill French oak barrels before bottling.



### Kleine Zalze Wines

Stellenbosch

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