

Kleine Zalze Cellar Selection Sauvignon Blanc 2006

What a wonderful experience of green pea, fig and slightly tropical flavours which carries through on the palate. The wine shows a good clean and fresh complexity ensuring that the wine will have a good maturing potential after bottling. The well-balanced acidity leads to a crisp, long mid-palate aftertaste.

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 | Sauvignon Blanc

winery : Kleine Zalze Wines

winemaker : Johan Joubert

wine of origin : Stellenbosch

analysis : alc : 13.0 % vol rs : 2.1 g/l pH : 3.35 ta : 6.5 g/l

type : White

pack : Bottle

in the vineyard : Yields averaged approximately 7 tons per hectare. The cooling winds and deep red soils enable moderate growth, which in turn provides canopy protection for the grapes. Intense sample selection was done in each block at different times to protect the typical cultivar flavours before harvesting the grapes at optimum ripeness. Both the cooler weather conditions and monitoring of soil moisture content via neutron probes, helped the Kleine Zalze vineyard team to develop grapes with smaller berries for a bigger flavour concentration.

about the harvest: These grapes were cultivated and harvested from Stellenbosch's vineyards from the Helderberg region, overlooking False Bay. The grapes were picked from 20 - 23° Balling, early morning (cool temperature) and long skin contact was allowed.

in the cellar : Cold fermentation and extended lees contact followed to ensure a good cultivar fruit with a well-balanced mouth feel.



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Stellenbosch

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