

Kleine Zalze Cellar Selection Pinotage 2005

The wine shows a deep red colour with intense earthy mulberry plum flavours. The 50% Pinotage aged in French oak barrels adds a good, soft complexity with well integrated firm oaky tannins.

This wine can be enjoyed with any roasts, not too spicy, curries and stews. Game like springbok and ostrich are well complimented.

variety : Pinotage | Pinotage

winery : Kleine Zalze Wines

winemaker : Johan Joubert

wine of origin : Stellenbosch

analysis : alc : 13.5 % vol rs : 2.3 g/l pH : 3.28 ta : 6.3 g/l

type : Red **wooded**

pack : Bottle **closure :** Cork

in the vineyard : The blocks were harvested between 24 and 25° Balling with optimum ripeness to bring out only the soft, ripe tannins of Pinotage grapes. The crop varies between 6 – 9 tons per hectare from bush vine and trellised grapes.

about the harvest: The grapes were harvested from 3 different blocks in Stellenbosch. The grapes were separately harvested and left for a 3-6 days cold maceration period in the tanks.

in the cellar : After inoculated with WE 372 and BM45 yeast the juice was regularly pumped over for colour and soft phenol extraction. Fermenting dry, 50% of the blend went through malolactic fermentation in the barrel and 50% in stainless steel tanks.



Kleine Zalze Wines

Stellenbosch

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