

## Kleine Zalze Cellar Selection Cabernet Sauvignon 2004

Deep red colour. Classic, multi-layered Cabernet nose: some chocolate, strong ripe berry fruit. Liquorice and blackcurrant flavours – good flavour concentration with nicely judged wood.

This wine will complement a variety of meat dishes especially game and ostrich dishes, steak and kidney pies, barbequed lamb chops, 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 : 14.0 % vol   rs : 2.8 g/l   pH : 3.47   ta : 6.2 g/l  
**type :** Red   **wooded**  
**pack :** Bottle

**in the vineyard :** The grapes coming from our Grootte Zalze farm were selected from vineyards boasting a variety of Clovelly and granite soils with good water retention. With the South Western sloping vineyards and a cool micro-climate, the berries firmly ripened before picking at 25° Balling.

**about the harvest:** The grapes were harvested early in the morning, hand selected on the sorting table and destalked.

**in the cellar :** 50% Of the wine was fermented in closed stainless steel tanks, after a 3 day cold soaking period and the remaining 50% was fermented and punched down in open epoxy cement tanks and went through malolactic fermentation in the barrel.

**Oak:**  
50% 3rd fill French oak for 12 months  
50% Unwooded



### Kleine Zalze Wines

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