

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 Groote 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

Stellenbosch

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