

Kleine Zalze Family Reserve Cabernet Sauvignon 2005

Well integrated berry fruit with cedar wood aromas. On the palate an alluring combination of blackberries, chocolate and licorice flavours deliver a lingering aftertaste.

This full-bodied wine will compliment a variety of red meat dishes especially game and ostrich, barbecued lamb chops and rump or T-bone steak. It can also be enjoyed with matured Blue cheese.

variety : Cabernet Sauvignon | Cabernet Sauvignon

winery : Kleine Zalze Wines

winemaker : Johan Joubert

wine of origin : Stellenbosch

analysis : alc : 15.28 % vol rs : 4.3 g/l pH : 3.63 ta : 6.4 g/l va : 0.80 g/l so2 : 110 mg/l fso2 : 49 mg/l

type : Red **style :** Dry **body :** Full **taste :** Herbaceous **wooded**

pack : Bottle **size :** 0 **closure :** Cork

2017 Veritas Awards - Double Gold Medal

2008 Veritas Awards - Double Gold Medal

2007 International Wine Challenge - Gold Medal and Best in Class

2007 Decanter World Wine Awards - Gold Medal

2007 Concours Mondial de Bruxelles - Gold Medal

ageing : This 2005 Cabernet Sauvignon can be matured for 8-10 years.

in the vineyard : Only the best block and hand selected grapes were harvested at optimum ripeness to ensure full bodied fruit and ripe tannins. The 2005 bunches had small berries that produced concentrated fruit flavours and gave the wine its deep red colour.

about the harvest: The grapes were harvested at 25° Balling and hand selected="true" on the sorting table to ensure that only the purest fruit were used for this wine.

in the cellar : After crushing and 3 days of cold soaking the grapes were inoculated with selected dry yeast. During fermentation the juice was regularly punched down and pumped over for maximum colour and flavour extraction. After fermentation in a stainless steel tank extended skin contact was given. The wine was then matured for 18 months in 100% first fill French oak barrels before bottling.



Kleine Zalze Wines

Stellenbosch

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