

Kleine Zalze Cellar Selection Sauvignon Blanc 2007

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 : 14 % vol rs : 3.6 g/l pH : 3.3 ta : 7.4 g/l

type : White

pack : Bottle **closure :** Cork

2007 Michelangelo International Wine Awards - Gold Medal

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 the Stellenbosch Helderberg region and West Coast vineyards overlooking the Atlantic and Indian Oceans. The grapes were picked from 20Â° - 23Â° Balling, early morning (cool temperature) and long skin contact was allowed.

in the cellar : Cold fermentation was followed by extended lees contact and then blending to ensure a well balanced mouth feel with typical cultivar fruit charcters.



Kleine Zalze Wines

Stellenbosch

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