

## Kleine Zalze Cellar Selection Cabernet Sauvignon 2006

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Deep red colour with a classic, multi-layered Cabernet nose, featuring chocolate and strong ripe berry fruit. On the palate, there is a solid concentration of liquorice and blackcurrant flavours.

This wine will complement a variety of meat dishes especially game and ostrich dishes, steak and kidney pies, barbecued lamb chops, rump or T-bone steak. It can also be enjoyed with hard Blue cheese.

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**variety :** Cabernet Sauvignon | Cabernet Sauvignon

**winery :** Kleine Zalze Wines

**winemaker :** Johan Joubert

**wine of origin :** Stellenbosch

**analysis :** alc : 14.0 % vol    rs : 4.1 g/l    pH : 3.52    ta : 6.4 g/l

**type :** Red      **wooded**

**pack :** Bottle    **closure :** Cork

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**ageing :** This wine is ready to be enjoyed now, but can be matured for a further 5 – 7 years in the bottle.

### **in the vineyard :**

The grapes were harvested from chosen vineyards on our Groote Zalze, boasting Clovelly and granite soils with good water retention. Influenced by the south-western sloping vineyards and a cool micro-climate, the berries ripened firmly before picking at 24°C B.

### **about the harvest:**

The grapes were harvested early in the morning, and then hand chosen on the sorting table before destalking.

### **in the cellar :**

The remaining 70% was fermented and punched down in open epoxy cement tanks. Thereafter, this portion of the wine went through malolactic fermentation in third fill barrels.



## Kleine Zalze Wines

Stellenbosch

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[www.kleinezalze.co.za](http://www.kleinezalze.co.za)