

## Kleine Zalze Family Reserve Sauvignon Blanc 2007

A wine with a balance of green fig, asparagus flavours backed with tropical undertones on the palate. The fuller style Sauvignon Blanc shows a good balance of the different fruit that are grown along our unique Mediterranean sea climate.

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 | 100% Sauvignon Blanc

**winery** : Kleine Zalze Wines

**winemaker** : Johan Joubert

**wine of origin** : Stellenbosch

**analysis** : **alc** : 12.97 % vol **rs** : 2.0 g/l **pH** : 3.5 **ta** : 7.6 g/l **va** : 0.71 g/l **so2** : 145 mg/l **fso2** : 43 mg/l

**type** : White **style** : Dry **body** : Full **taste** : Fruity

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

2013 Michelangelo International Wine Awards of South African – Gold Medal

Veritas Wine Awards 2012 - Double Gold Medal

Michelangelo CCL Label International Wine Awards 2012 - Silver

2008 Wine Magazine Tops at Spar Top 10 Sauvignon Blanc

2008 Veritas Awards - Double Gold Medal

**ageing** : Ageing potential is 3 years.

### in the vineyard :

The grapes were cultivated and harvested from vineyards in South Africa, which are situated along our coastline. Only the best located grapes were separately harvested during the night to ensure the best freshness are obtained.

The combination of stronger clay and sandy soils ensured berries with greener fig, pea and asparagus flavours and blend with those that were left to pick riper for tropical flavours.

**about the harvest**: The grapes were cultivated and harvested separately from 3 Coastal regions.

### in the cellar :

The grapes were destalked and an extended skin contact period was allowed. Cold fermentation with chosen yeast strains followed and a 3 month extended lees contact was given for each of the three different tanks. After the extended lees contact (sur lie process) the wines were blended and left for another month to ensure a good integration of the 3 different regions fruit before bottling.



## Kleine Zalze Wines

Stellenbosch

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