

Kleine Zalze Cellar Selection Sauvignon Blanc 2008

A wonderful experience of tropical ripe flavours with strong asparagus, ripe fig finish. On the palate, the wine shows a full, clean and fresh complexity, indicative of a good maturing potential after bottling. The well-balanced acidity gives this wine a crisp, optimum ripe finish.

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 : 13.5 % vol rs : 2.9 g/l pH : 3.38 ta : 7.5 g/l

type : White

pack : Bottle **closure :** Cork

2008 Veritas Awards - Gold Medal

in the vineyard :

The grapes for this wine were grown in Stellenbosch, West Coast, Darling and Walker Bay regions, with yields averaging seven tons per hectare. The cooling breezes and deep red soils resulted in moderate growth, which in turn provided good canopy protection for the grapes. In addition, monitoring of soil moisture content via neutron probes, aided the development of grapes with smaller berries with intense flavour concentration.

about the harvest:

Each block was sampled intensely to monitor the development of the typical cultivar flavours and to ensure that grapes were harvested at optimum ripeness, between 22 - 24° B. The grapes were picked in the early morning hours to benefit from the cool temperatures.

in the cellar :

After crushing, long skin contact was allowed. Thereafter, cold fermentation set in and extended lees contact followed. The different components were then blended to ensure a well balanced mouth feel with typical cultivar fruit characters.



Kleine Zalze Wines

Stellenbosch

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