

## Kleine Zalze Cellar Selection Cabernet Sauvignon 2007

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.

**variety :** Cabernet Sauvignon | Cabernet Sauvignon  
**winery :** Kleine Zalze Wines  
**winemaker :** Johan Joubert  
**wine of origin :** Stellenbosch  
**analysis :** alc : 14.5 % vol   rs : 3.5 g/l   pH : 3.54   ta : 5.6 g/l  
**type :** Red   **wooded**  
**pack :** Bottle   **closure :** Cork

**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 Grootte 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°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 :** One third of the wine was fermented in punched down open epoxy cement tanks. The remaining 70% was fermented in closed stainless steel tanks, after a three day cold soaking period. Thereafter, this portion of the wine went through malolactic fermentation in third fill and fourth fill barrels.



### Kleine Zalze Wines

Stellenbosch

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