

## Kleine Zalze Vineyard Selection Barrel Matured Cabernet Sauvignon 2007

The wine shows rich dark berry and spicy plum aromas, which follow through onto the palate. Flavours are well integrated with cinnamon oak spice and ripe tannins, providing the wine with a medium-full velvety texture.

This full-bodied wine will compliment a variety of meat dishes especially game and ostrich dishes, barbecued lamb chops and 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 : 2.8 g/l    pH : 3.44    ta : 6.2 g/l

**type :** Red    **wooded**

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

**ageing :** Enjoy now or keep for up to eight years.

**in the vineyard :** The grapes were harvested from 2 different blocks on our Groote Zalze farm. The southwesterly winds and the cool ripening season allowed the fruit to reach optimum ripeness at harvest. Looser bunches with small berries were formed resulting into a juice with deep red colour. The long ripening period led to the development of good Cabernet Sauvignon fruit flavours.

**about the harvest:** Before entering the cellar, the grapes were hand chosen on the sorting tables, leaving only the best berries for vinification.

**in the cellar :** After crushing, the grapes were split into stainless steel and open fermented cement tanks. After three days of cold soaking, the grapes were inoculated with chosen dry yeast for the fermentation process to start. The stainless steel tank was regularly pumped over for optimum colour and flavor extraction and the cement tanks received regular punch-downs to ensure the necessary grape tannins for the blend. After fermentation, extended skin contact was given before pressing. Thereafter, the wine was matured for 16 months in French oak barrels (30% first fill, 30% second fill and 40 % third fill).



### Kleine Zalze Wines

Stellenbosch

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