

Kleine Zalze Vineyard Selection Barrel Matured Pinot Noir 2007

The wine shows a deep red colour with intense tangy currants and mineral fruit flavours. The Pinot Noir aged in French oak barrels adds a good, soft complexity with well integrated firm oaky tannins. The wine shows an elegant, cool climate silky length with a medium full structure.

variety : Pinot Noir | 100% Pinot Noir

winery : Kleine Zalze Wines

winemaker : Johan Joubert

wine of origin : Stellenbosch

analysis : alc : 14.0 % vol rs : 4.3 g/l pH : 3.60 ta : 5.8 g/l

type : Red **wooded**

pack : Bottle **closure :** Cork

in the vineyard : The grapes were harvested separately from 2 different blocks around our Atlantic coastline from the Stellenbosch and Coastal regions at sugar levels between 24 and 25°B, with optimum ripeness. Green bunch pruning was done to ensure that only the best quality fruit were harvested. The crop varied between 6 – 9 tons per hectare, and the conditions leading up to the harvest ensured that only the soft, ripe tannins of the Pinot Noir grapes were highlighted in the wine.

about the harvest: The grapes were harvested and left for three days of cold maceration in the tanks.

in the cellar : After inoculation with chosen yeasts, the juice was regularly pumped over for colour and soft phenol extraction. Fermenting dry, 50% of the blend went through malolactic fermentation in second and third fill barrel and 50% in stainless steel tanks for 12 months. The remaining portion was matured in 4th fill barrels.



Kleine Zalze Wines

Stellenbosch

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