

## Kleine Zalze Cellar Selection Pinotage 2007

The wine shows a deep red colour with intense plum, mulberry and black fruit flavours. Maturation in French oak barrels added a soft complexity with well integrated firm tannins.

This wine can be enjoyed with any roasts, not too spicy, curries and stews. Game like springbok and ostrich are well complimented.

**variety :** Pinotage | 100% Pinotage

**winery :** Kleine Zalze Wines

**winemaker :** Johan Joubert

**wine of origin :** Stellenbosch

**analysis :** alc : 14.0 % vol rs : 3.2 g/l pH : 3.50 ta : 6.2 g/l

**type :** Red **wooded**

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

**in the vineyard :** The grapes were harvested from two blocks, a trellised vineyard in Stellenbosch and a bush vine vineyard from Durbanville. Picking took place at sugar levels of 24 - 25°B with optimum ripeness to bring out only the soft, ripe tannins of Pinotage grapes. The crop varied between 6 - 9 tons per hectare.

### **about the harvest:**

The grapes were separately harvested and left for a 3-6 days cold maceration period 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, 100% of the blend went through malolactic fermentation in third fill barrels, where the wine remained for 12 months.



## Kleine Zalze Wines

Stellenbosch

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