

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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