

## Foot of Africa Cabernet Sauvignon 2007

Rich in berry, chocolate and spicy flavours. The wine shows good integration of berry fruit and cedar wood aromas. Ripe berry and prune flavours with well structured tannins provide a dry, minerally aftertaste.

Enjoy with red meat, such as pot-roasted venison, lamb and spicy curry foods.

**variety :** Cabernet Sauvignon | 100% Cabernet Sauvignon

**winery :** Kleine Zalze Wines

**winemaker :** Johan Joubert

**wine of origin :** Western Cape

**analysis :** alc : 14.0 % vol   rs : 2.6 g/l   pH : 3.68   ta : 5.3 g/l

**type :** Red   **wooded**

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

**in the vineyard :** The grapes were selected from southwesterly sloped Stellenbosch and Coastal vineyards ensuring cool ripening conditions. The relatively cool ripening season resulted in small berries with a deep red colour, which were harvested at optimum ripeness. The long ripening period allowed for the development of rich Cabernet fruit flavours.

**in the cellar :** After crushing and three days of cold soaking, the grapes were inoculated with a chosen dry yeast to start the fermentation process. During fermentation the juice was regularly pumped over for optimum colour and flavour extraction. After fermentation in stainless steel tanks, extended skin contact was given. Fermenting dry, 100% of the blend went through malolactic fermentation in 3rd and 4th fill barrels.



### Kleine Zalze Wines

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