

Zalze Cabernet Sauvignon 2007

Deep red colour with a classic, multi-layered Cabernet nose, featuring chocolate and strong ripe berry fruit. On the palate, there is a solid concentration of liquorice and blackcurrant flavours.

This wine will complement a variety of meat dishes especially game and ostrich dishes, steak and kidney pies, barbecued lamb chops, 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 : 14.0 % vol rs : 2.4 g/l pH : 3.52 ta : 5.8 g/l
type : Red **wooded**
pack : Bottle **closure :** Cork

ageing : This wine is ready to be enjoyed now, but can be matured for a further 5 - 7 years in the bottle.

in the vineyard : The grapes were harvested from chosen vineyards on our Grootte Zalze, boasting Clovelly and granite soils with good water retention. Influenced by the south-western sloping vineyards and a cool micro-climate, the berries ripened firmly before picking at 24°B.

about the harvest: The grapes were harvested early in the morning, and then hand chosen on the sorting table before destalking.

in the cellar : One third of the wine was fermented in punched down open epoxy cement tanks. The remaining 70% was fermented in closed stainless steel tanks, after a three day cold soaking period. Thereafter, this portion of the wine went through malolactic fermentation in third fill and fourth fill barrels.



Kleine Zalze Wines

Stellenbosch

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