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Kleine Zalze Family Reserve Cabernet Sauvignon 2007

On the nose, this wine shows well integrated savory cherry fruit with blackberry flavours following through to the palate with great length. These follow through to the palate, where an alluring combination of blackberries and cedarwood flavours delivers a lingering aftertaste.

This full-bodied wine will complement a variety of red meat dishes especially game and ostrich, barbecued lamb chops and rump or T-bone steak. It can also be enjoyed with matured Blue cheese.



variety : Cabernet Sauvignon | 100% Cabernet Sauvignon
winery : Kleine Zalze Wines
winemaker : Johan Joubert
wine of origin : Stellenbosch
analysis : **alc :** 14.5 % vol **rs :** 3.2 g/l **pH :** 3.42 **ta :** 6.5 g/l
type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **size :** 0 **closure :** Cork

Tri-Nations Wine Challenge 2009 - Cabernet Sauvignon Trophy
John Platter 5 stars - 2011
2021 Veritas - Double Gold

ageing : This 2007 Cabernet Sauvignon can be matured for 8-10 years.

in the vineyard : This Cabernet Sauvignon block right on the top of the hill of the Kleine Zalze farm consistently deliver the grapes for our Family Reserve wine. The water retention on this lime/clay soils ensured that optimum moisture were provided for the 2007 ripening vintage period. The conditions of the harvest resulted in small berries that produced concentrated fruit flavours and gave the wine its deep red colour.

about the harvest: Grapes were hand-harvested at optimum ripeness, which was reached at 25°B, to ensure full bodied fruit, ripe and juicy tannins.

in the cellar : Prior to crushing, the grapes were hand chosen on the sorting table to ensure that only the purest fruit would be used for this wine. After crushing and three days of cold soaking, the grapes were inoculated with yeast. During fermentation the juice was regularly punched down and pumped over for maximum colour and flavour extraction. Extended skin contact was given, before maturation took place in 100% first fill French oak barrels for 20 months.

Kleine Zalze Wines

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