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Kleine Zalze Cellar Selection Cabernet Sauvignon 2008

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, barbequed lamb chops, rump or T-bone steak. It can also be enjoyed with hard 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 :** 4.0 g/l **pH :** 3.38 **ta :** 6.4 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 Groote 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 24ºB.

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. The wine matured for 12 months in fine grain French oak barrels and racked once before bottling.

Kleine Zalze Wines
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