

Zalze Pinotage 2008

A subtle and stylish wine. The wine shows a deep red colour with forward berries, plum and black fruit flavours. Maturation in French oak barrels added a soft complexity with well integrated firm tannins.

variety : Pinotage | 100% Pinotage

winery : Kleine Zalze Wines

winemaker : Johan Joubert

wine of origin : Western Cape

analysis : alc : 14.0 % vol rs : 3.4 g/l pH : 3.56 ta : 6.1 g/l

type : Red **wooded**

pack : Bottle **closure :** Cork

ageing : This wine will comfortably mature for another 5 years.

about the harvest: The grapes were harvested from two blocks in the Stellenbosch and Durbanville regions. 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 from bush vine and trellised grapes.

in the cellar : After picking, the grapes underwent 3 - 6 days of cold maceration in the tanks. 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

021 880 0717

www.kleinezalze.co.za