

Kleine Zalze Cellar Selection Pinotage 2008

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

This wine can be enjoyed with any roasts, not too spicy, curries and stews. Game like springbok and ostrich are well complimented.

variety : Pinotage | 100% Pinotage

winery : Kleine Zalze Wines

winemaker : Johan Joubert

wine of origin : Coastal

analysis : alc : 14.0 % vol rs : 3.8 g/l pH : 3.46 ta : 6.2 g/l

type : Red **wooded**

pack : Bottle **closure :** Cork

in the vineyard : The grapes were harvested from two blocks in the Stellenbosch and Durbanville regions. The crop varied between 6 - 9 tons per hectare from bush vine and trellised grapes.

about the harvest:

Picking took place at sugar levels of 24 - 25°B with optimum ripeness to bring out only the soft, ripe tannins of Pinotage 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

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