

Kleine Zalze Cellar Selection Pinotage 2009

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 complemented.

variety : Pinotage | 100% Pinotage

winery : Kleine Zalze Wines

winemaker : Johan Joubert

wine of origin : Coastal

analysis : alc : 14.5 % vol rs : 2.0 g/l pH : 3.52 ta : 6.7 g/l

type : Red **style :** Dry **taste :** Fruity **wooded**

pack : Bottle **closure :** Cork

in the vineyard : The grapes were harvested from two blocks with Scali soils in the Stellenbosch and Durbanville regions from bush vine and trellised grapes.

about the harvest: Picking took place early in the morning at sugar levels of 24° - 25° Balling with optimum ripeness to bring out only the soft, ripe tannins of Pinotage grapes. The crop varied between 6 - 9 tons per hectare.

in the cellar : After picking, the grapes underwent 3 - 6 days of cold maceration in the tanks. After inoculation with selected 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 and fourth fill French oak barrels, where the wine remained for 12 months.



Kleine Zalze Wines

Stellenbosch

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