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Kleine Zalze Family Reserve Sauvignon Blanc Sur Lie 2009

A wine with a balance of tropical green pea and fig flavours backed with full floral herbaceous undertones on the palate. This full bodied Sauvignon Blanc shows a good balance of the characteristics of the four different terroirs.

"The skinsy grip and dramatic lemon and lime fruit in this wine knock you for six and you must whip up some pretty smart spicy food ASAP for fear of missing one of life's great experiences." - *Matthew Jukes' Top 50 from Cape Wine 2008*

The Sauvignon Blanc would compliment any seafood dish, especially trout, calamari and crayfish. This wine can also be enjoyed with grilled veal, pasta with creamy sauces and pestos.



variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : Kleine Zalze Wines
winemaker : Johan Joubert
wine of origin : Stellenbosch
analysis : **alc :** 14.0 % vol **rs :** 2.2 g/l **pH :** 3.49 **ta :** 7.3 g/l
type : White
pack : Bottle **closure :** Cork

Veritas 2010 Wine Awards - Gold Medal
Michelangelo International Wine Awards 2010 - Gold Medal
2011 Platter's Guide - 5 Stars

ageing : Ageing potential is 3 years.

in the vineyard : The grapes for this wine were grown in four different terroirs. 50% come from Durbanville, 35% from Stellenbosch, 5% from Darling, 5% from Elim and 5% from the West Coast. Only the best bunches from the various blocks were harvested separately at night to ensure optimal freshness. A combination of strong clay and sandy soils resulted in berries with green fig, pea and asparagus flavours.

in the cellar : On arrival in the cellar, the grapes were destalked and left on the skins before the inoculation of chosen yeast strains during cold fermentation. After each of the three tanks received three months of lees contact, the components were blended and left for another four months to ensure a good integration before bottling.

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