

## Kleine Zalze Family Reserve Sauvignon Blanc 2010

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 five different terroirs.

**variety :** Sauvignon Blanc | 100% Sauvignon Blanc

**winery :** Kleine Zalze Wines

**winemaker :** Johan Joubert

**wine of origin :** Western Cape

**analysis :** alc : 13.5 % vol   rs : 2.5 g/l   pH : 3.28   ta : 7.6 g/l

**type :** White   **style :** Very Dry   **body :** Full   **taste :** Herbaceous

**pack :** Bottle   **closure :** Cork

Veritas Wine Awards 2012 - Bronze Medal

Michelangelo CCL Label International Wine Awards 2012 - Silver

Old Mutual Trophy Wine Show 2012 - The Best Sauvignon Blanc (unwooded)

International Wine Challenge 2012 - Bronze

Concours Mondial 2012 - Gold

John Platter 2012 - Five Stars

Decanter World Wine Awards (DWWA) 2011 - Regional Trophy Winner

**ageing :** The wine can well age for another 3 years.

**in the vineyard :** The grapes for this wine were grown in five different terroirs. 30% come from Stellenbosch, 30% from Durbanville, 30% from Darling, 5% from Elim and 5% from the West Coast. Only the best bunches from the various blocks from vineyards, not further than 10 kilometers from the sea, were harvested separately at night to ensure optimal freshness. A combination of Scali, strong clay and sandy soils resulted in berries with green fig, pea and asparagus flavours.

**about the harvest:** The February average ripening temperatures were 2.7°C lower in 2010 than previous years, resulting in higher flavour levels of parazine in the juice.

**in the cellar :** On arrival in the cellar, the grapes were destalked and left on the skins before the inoculation of selected yeast strains during cold fermentation. With a slow fermentation the wine was reductively made. After each of the three tanks received three months of lees contact, the components were blended and left for another six months to ensure a good fruit integration from the different terroirs before bottling.



### Kleine Zalze Wines

Stellenbosch

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