

Kleine Zalze Cellar Selection Sauvignon Blanc 2010

The 2010 vintage shows a wonderful experience of tropical, green fig and asparagus flavours. The wine is full with typical cultivar flavours on the nose and ends with a clean, fresh well-structured aftertaste. The complexity is indicative of a good maturing potential after bottling. The well-balanced acidity gives this wine a crisp, optimum ripe finish.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Kleine Zalze Wines

winemaker : Johan Joubert

wine of origin : Western Cape

analysis : alc : 13.5 % vol rs : 3.6 g/l pH : 3.24 ta : 6.7 g/l

type : White **style :** Dry **body :** Full **taste :** Fruity

pack : Bottle **closure :** Cork

in the vineyard :

The grapes for this wine were grown in Stellenbosch, Darling, Durbanville, West Coast and Walker Bay regions, with yields averaging seven tons per hectare. Having vineyards in a 10km ratio from the sea, the cooling breezes and deep red soils resulted in moderate growth, which in turn provided a good canopy protection for the grapes. In addition, monitoring of soil moisture content via neutron probes, aided the development of grapes with smaller berries with intense flavour concentration.

about the harvest:

Each block was sampled intensely to monitor the development of the typical cultivar flavours and to ensure that grapes were harvested at optimum ripeness, between 22 - 24 °B.

in the cellar : The grapes were picked in the early morning hours to benefit from the cool temperatures. After crushing, long skin contact was allowed. Thereafter, cold fermentation set in and extended lees contact followed for three months. The different components from all 5 wine areas were then carefully blended to ensure well balanced typical fruit characters coming from each region. This ensured a combination of tropical and herbaceous fruit flavours.



Kleine Zalze Wines

Stellenbosch

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