

Kleine Zalze Vineyard Selection Cabernet Sauvignon 2009

The wine shows rich dark berry and spicy tomato leaf aromas, which follow through onto the palate. Flavours are well integrated with cinnamon oak spice and ripe tannins, providing the wine with a medium-full velvety texture.

This wine will complement a variety of meat dishes especially game and ostrich dishes, barbecued lamb chops and rump or T-bone steak. It can also be enjoyed with hard Blue cheese.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Kleine Zalze Wines

winemaker : Johan Joubert

wine of origin : Stellenbosch

analysis : alc : 14.5 % vol rs : 4.0 g/l pH : 3.38 ta : 6.6 g/l

type : Red **style :** Dry **body :** Full **wooded**

pack : Bottle **closure :** Cork

Decanter World Wine Awards 2013 - Bronze

International Wine Challenge 2012 - Silver

Decanter World Wine Awards 2012 - Commended

Concours Mondial de Bruxelles 2012 - Great Gold Medal

ageing : This medium to full bodied wine can be enjoyed now or kept for up to eight years.

in the vineyard : The grapes were harvested from two different blocks on our Grootte Zalze farm. The southwesterly winds and the cool ripening season allowed the fruit to reach optimum ripeness at harvest. Looser bunches with small berries were formed resulting into a juice with deep red colour. The long ripening period led to the development of good Cabernet Sauvignon fruit flavours. Through green bunch dropping the crop were reduced to 5 tons/ha thus giving even ripened grapes throughout the vineyard.

about the harvest: Before entering the cellar, the grapes were hand chosen on the sorting tables, leaving only the best berries for vinification.

in the cellar : After crushing, the grapes were split into stainless steel and open fermented cement tanks depending on the differences in soil. After three days of cold soaking, the grapes were inoculated with selected dry yeast for the fermentation process to start. The stainless steel tank was regularly pumped over for optimum colour and flavor extraction and the cement tanks received regular punch-downs to ensure the necessary grape tannins for the blend. After fermentation, extended skin contact was given before pressing. Thereafter, the wine was matured for 16 months in French oak barrels (40% first fill, 30% second fill and 30 % third fill).



Kleine Zalze Wines

Stellenbosch

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