

Zalze Cabernet Sauvignon Shiraz Rosé 2011

The colour extraction shows red berry and bright burgundy colours. The deep cherry fruit of the Shiraz are well balanced with the plummy fruity tones of the Cabernet Sauvignon. The wine have a fresh, clean and mineral finish that leads to an easy drinking style.

variety : Cabernet Sauvignon | 60% Cabernet Sauvignon, 40% Shiraz

winery : Kleine Zalze Wines

winemaker : Johan Joubert

wine of origin : Coastal Region

analysis: alc : 14.0 % vol rs : 6.8 g/l pH : 3.18 ta : 5.8 g/l

type : Rose **style :** Off Dry

pack : Bottle **closure :** Cork



in the vineyard : The grapes were selected from Cabernet Sauvignon (60%) from the Stellenbosch region and Shiraz (40%) vineyards from the Coastal region.

Efficient suckering and the removal of the bunches ensured that only the strongest shoots were left with grapes on for optimum ripening. Supplementary irrigation, fertilisation and gravel stone soils caused moderate growth and firm ripened berries. The average ripening temperature for the 2011 grapes were 1.5°C higher than the previous year which led to earlier picking.

about the harvest: The fruit were picked early in the morning from selected vines with low yield-bearing crops and superb quality.

in the cellar : Soft handling of the berries was necessary to ensure an elegant soft tannin juice. Only those grapes, which obtained the required red cherry colour were harvested and left for 12 hours on the skins before racking. The wine was fermented to off-dry with a selected yeast strain, to develop a smooth mouth feel and good acidity balance to compliment this style of Rosé.

Kleine Zalze Wines

Stellenbosch

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