

Kleine Zalze Cellar Selection Pinotage 2010

Through blending the different terroirs a subtle and stylish wine were created. The wine shows a deep red colour with intense plum, violets, mulberry and black fruit flavours. Maturation in third and fourth fill French oak barrels added a soft complexity with well integrated firm tannins. Subtle and stylish with a hint of spiciness which originated from the cool climate grapes.

variety : Pinotage | 100% Pinotage

winery : Kleine Zalze Wines

winemaker : Johan Joubert

wine of origin : Coastal

analysis : alc : 14 % vol rs : 1.7 g/l pH : 3.54 ta : 6.6 g/l

type : Red **style :** Dry **taste :** Fruity **wooded**

pack : Bottle **closure :** Cork

in the vineyard : The grapes were harvested from two blocks with Scali soils in the Stellenbosch and Durbanville regions from bush vine and trellised grapes.

about the harvest: Picking took place early in the morning at sugar levels of 24° - 25° B with optimum ripeness to bring out only the soft, ripe tannins of Pinotage grapes. The crop varied between 6 - 9 tons per hectare from bush vine and trellised grapes. The crop was selected on hand sorting tables prior to crushing.

in the cellar : After picking, the grapes underwent 3 - 6 days of cold maceration in the tanks. After inoculation with selected yeasts, the juice was regularly pumped over for colour and varietal fruit extraction. 30% Of the grapes were fermented in open cement tanks and traditionally punched down for optimum phenol complexity. Fermenting dry, 100% of the blend went through malolactic fermentation in third and fourth fill French oak barrels, where the wine remained for 12 months.



Kleine Zalze Wines

Stellenbosch

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