

## Kleine Zalze Vineyard Selection Cabernet Sauvignon 2010

The wine shows rich dark berry, plum and spicy aromas with well integrated French oak tannin. On the palate the flavours are well integrated with firm ripe tannins, providing the wine with a medium-full velvety texture.

**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   **size :** 750ml   **closure :** Cork

International Wine and Spirits Competition 2013 - Gold  
Decanter World Wine Awards 2013 - Bronze

**ageing :** This medium full bodied wine that can be enjoy now or keep for up to eight years.

**in the vineyard :** The grapes were harvested from 2 different blocks on our Groote Zalze farm. The 2010 vintage were 2 weeks later in ripening in comparison to the previous year and grapes were left to hang longer due to the cold night temperatures (between 7 and 12°C). The south-westerly 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. This ensured that pure varietal fruit with high notes of spice and elegance developed in the grapes and the terroir identity of cool ripening grapes were sensoric visible. 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 selected 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 22 months in French oak barrels (40% first fill, 30% second fill and 30 % third fill).



### Kleine Zalze Wines

Stellenbosch

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