

Kleine Zalze Cellar Selection Cabernet Sauvignon 2011

Deep red colour with a classic, multi-layered Cabernet nose, featuring chocolate and strong ripe berry fruit. On the palate, there is a solid concentration of liquorice and blackcurrant flavours.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Kleine Zalze Wines

winemaker : Johan Joubert

wine of origin : Stellenbosch/Durbanville

analysis :

type : Red **style :** Dry **wooded**

pack : Bottle **closure :** Cork

ageing : This wine is ready to be enjoyed now, but can be matured for a further 5 - 7 years in the bottle.

in the vineyard : 70% of the grapes were harvested from well established vineyards on our Grootte Zalze and Kleine Zalze farms, boasting Clovelly and granite soils with good water retention. The balance (30%) of the grapes, were picked from north facing, old vine Durbanville vineyards. The cooler October and November weather led to smaller berry sizes and loose bunches. The results are higher quality fruit with better fruit concentration. The pips coloured already at 23 degrees balling and very early physiological ripeness were experienced. At 80% veraison green bunch dropping followed to ensure that the crop ripened evenly with optimum colouring of the pips. Influenced by the cool micro-climate, the berries ripened firmly before picking at 24°B.

about the harvest: The grapes were harvested early in the morning, and then hand chosen on the sorting table before destalking.

in the cellar : One third of the wine was fermented in punched down open epoxy cement tanks. After a three day cold soaking period, the remaining 70% was fermented in closed stainless steel tanks and pumped over every 4 hours. Thereafter, this portion of the wine went through malolactic fermentation in third fill and fourth fill barrels. The wine matured for 14 months in fine grain French oak barrels and racked once before bottling.



Kleine Zalze Wines

Stellenbosch

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