

## Kleine Zalze Cellar Selection Pinotage 2011

Through blending the different terroirs a subtle and stylish wine was created. The wine shows a deep red colour with intense plum, violets, mulberry and black fruit flavours. Maturation in the 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. Proud of our style of difference, Kleine Zalze continues to seek for elegance, spiciness and soft tannins. Both the Stellenbosch and old bush vine Durbanville Pinotage contributes to this uniqueness.

**variety** : Pinotage | 100% Pinotage

**winery** : Kleine Zalze Wines

**winemaker** : Johan Joubert

**wine of origin** : Coastal

**analysis** :

**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. The crop varied between 6 - 9 tons per hectare from 30 year old bush vine and 10 year old 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.

**in the cellar** : After picking, the grapes underwent 3 - 6 days of cold maceration in the tanks. Inoculation with the South African selected WE372 yeast strain, 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 fourth and fifth fill French oak barrels, where the wine remained for 14 months.



### Kleine Zalze Wines

Stellenbosch

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