

## Kleine Zalze Vineyard Selection Pinot Noir 2011

The wine shows a bright red colour with an intense deep berry tint. Strong cherry, herbal aromas with chalky dry tannins on the palate. The wood adds a good, soft, clean complexity with the spicy fruit well integrated. The wine shows an elegant, silky length with a medium full structure.

**variety :** Pinot Noir | 100% Pinot Noir

**winery :** Kleine Zalze Wines

**winemaker :** Johan Joubert

**wine of origin :** Western Cape

**analysis :** alc : 14.0 % vol rs : 4.7 g/l pH : 3.27 ta : 6.9 g/l

**type :** Red **style :** Dry **body :** Medium **wooded**

**pack :** Bottle **size :** 750ml **closure :** Cork

**in the vineyard :** The grapes were harvested separately from 2 different blocks from Stellenbosch and Darling regions. Situated 12km from the coastline, the grapes were picked early in the morning at sugar levels between 23 and 23.5°B. Green bunch pruning was done before picking to ensure that only the best quality fruit were harvested. The crop varied between 6 - 8 tons per hectare, and the conditions leading up to the harvest ensured that only the soft, juicy, ripe tannins of the Pinot Noir grapes were highlighted in the wine.

**about the harvest:** The grapes were harvested and left for three days of cold maceration in the tanks.

**in the cellar :** Focus was given on the crushing of the grapes to ensure that generous tannins extracted from the skins. The grapes were left for two days cold maceration in the tanks. After inoculation with selected yeasts, the juice was pumped over twice a day for colour and soft phenol extraction. Fermenting dry, 50% of the blend went through malolactic fermentation in second and third fill barrels and 50% in second fill. The wine was aged for 14 months in 2nd and 3rd fill French oak barrels before the final blending was done. Through the vinification process a more fruity style was created.



### Kleine Zalze Wines

Stellenbosch

021 880 0717

[www.kleinezalze.co.za](http://www.kleinezalze.co.za)