

## Kleine Zalze Family Reserve Sauvignon Blanc 2013

A wine with ripe pea, fig and full floral herbaceous flavours on the nose and intense complexed lime, ripe asparagus and peppery notes on the palate. This full bodied, rich style Sauvignon Blanc shows a good balance of the characteristics of the two regions which each contributes to this full flavoured wine.

**variety :** Sauvignon Blanc | 100% Sauvignon Blanc

**winery :** Kleine Zalze Wines

**winemaker :** Johan Joubert

**wine of origin :** Western Cape

**analysis :** alc : 13.24 % vol rs : 3.5 g/l pH : 3.69 ta : 6.5 g/l fso2 : 23 mg/l

**type :** White **style :** Dry **body :** Full **taste :** Herbaceous

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

International Wine and Spirit Competition 2014 - Silver

**in the vineyard :** At Kleine Zalze, the Family Reserve Sauvignon Blanc blocks built up a history of consistency and blocks from Stellenbosch and Durbanville were selected.

We recognize that each of the different regions contributed to our unique style and only the best selection of grapes within the best block in each region were used.

These blocks are not more than 15 kilometers from the sea and were harvested during night and early morning to ensure optimal freshness and cultivar fruit. Stellenbosch and Durbanville Sauvignon Blanc grapes gave expressive structure and body with green fig and green pea flavours. By monitoring the water retention levels of the soils, ideal growing conditions occurred and excellent fruit with fresh characteristics were gained.

**about the harvest:** Picking started during night and stopped at 10h00 in the morning.

**in the cellar :** Our winemakers did the selection of the grapes and used reductive grape crushing methods when the grapes were destalked. The grapes were left on the skins and after racking the juice were inoculated with selected yeast strains (according from which region the grapes came from) and then cold fermented. With a slow fermentation the wine was fermented for 4 weeks and left on the lees. Each of the different tanks received a 14 month lees contact period. The components were blended and left for another one month to ensure a good fruit integration from the different regions before bottling.



### Kleine Zalze Wines

Stellenbosch

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