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Kleine Zalze Family Reserve Cabernet Sauvignon 2010

The wine shows sweet, rich, dark fruit and berry-plum aromas with well integrated French oak tannin. The 2010 vintage is a vintage of fruit and this wine has a great length on the palate with alluring combination of spicy, plum fruit. This wine shows pure grape savory fruit with a firm white cedar oak tannin finish that delivers a long lingering after taste.

This full-bodied wine will complement a variety of red meat dishes especially game and ostrich, barbecued lamb chops and rump or T-bone steak. It can also be enjoyed with matured Blue cheese.



variety : Cabernet Sauvignon | 100% Cabernet Sauvignon
winery : Kleine Zalze Wines
winemaker : Johan Joubert
wine of origin : Stellenbosch
analysis : **alc :** 14.83 % vol **rs :** 4.2 g/l **pH :** 3.58 **ta :** 6.2 g/l **fso2 :** 15 mg/l
type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

2015 Concours Mondial de Bruxelles - Grand Gold Medal
2014 International Wine and Spirit Competion - Gold

ageing : This 2008 Cabernet Sauvignon can be matured for 8-10 years.

in the vineyard : The 2010 vintage was 2 weeks later in ripening in comparison with the 2009 vintage. The grapes were left to ripen longer due to the cold night temperatures (7-12°C). This ensured that pure varietal fruit flavours were obtained with soft, elegant tannins.

This Cabernet Sauvignon, on the top of the hill of the Kleine Zalze farm, consistently delivers the grapes for our Family Reserve wine. The water retention on this hard rock and decomposed granite soils ensured that optimum moisture was provided for the 2010 ripening vintage period.

about the harvest: Through green bunch dropping the crop was reduced to 5t/ha, thus giving even ripened grapes throughout the vineyard. Grapes were hand-harvested at optimum ripeness to ensure full bodied fruit, ripe and juicy tannins.

in the cellar : The grapes were hand selected in the vineyards and the berries sorted to ensure that only the purest fruit, even berry size and 100% pit ripeness were obtained. After crushing the grapes were split into stainless steel and open fermented tanks depending on the differences in soil. After crushing the grapes were cold soaked for three days. Inoculated with yeast, traditionally open fermented and punched down followed with extended skin contact period of 5 weeks. During fermentation, in the stainless steel tanks, the juice was regularly punched down and pumped over for maximum colour and flavour extraction. The wine was then matured for 22 months in hand selected 100% New French Oak barrels of which the wood was seasoned for 36 months.

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