

## Kleine Zalze Cellar Selection Sauvignon Blanc 2014

The 2014 vintage shows a wonderful experience of tropical, green fig, melon and asparagus flavours. The wine is full with typical cultivar flavours on the nose and ends with a clean, fresh well-structured aftertaste. The complexity and the pH of the wine are indicative of a good maturing potential after bottling. The well-balanced acidity gives this wine a crisp, optimum ripe finish.

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

**winery :** Kleine Zalze Wines

**winemaker :** Johan Joubert

**wine of origin :** Western Cape

**analysis :** alc : 13.61 % vol rs : 3.3 g/l pH : 3.49 ta : 6.3 g/l fso2 : 28 mg/l

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

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

**in the vineyard :** The grapes for this wine were grown in Stellenbosch, Darling, Durbanville, Walker Bay and West Coast regions, with yields averaging seven tons per hectare. Having vineyards

in a 15km ratio from the sea, the cooling breezes and deep red soils resulted in moderate growth, which in turn provided a good canopy protection for the grapes.

The 2014

ripening season was a season in which three large rainfalls occurred resulting into a two week longer hanging time before picking. No excessive water was required during the

ripening period. Each block from the different regions, was sampled intensely to monitor the development of the typical cultivar flavours.

**about the harvest:** The grapes were harvested at optimum ripeness, between 22° - 24° B.

The grapes were picked in the early morning hours to benefit from the cool temperatures.

**in the cellar :** After crushing, long skin contact was allowed. Thereafter, cold fermentation set in and extended lees contact followed for 4 months before bottling. After a 4 month lees contact period, the different components from all 5 wine areas were carefully blended to ensure well balanced varietal character expression coming from each of the regions. This resulted in a combination of tropical and herbaceous fruit flavours.



### Kleine Zalze Wines

Stellenbosch

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