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Kleine Zalze Family Reserve Cabernet Sauvignon 2009



Waves of deep-piled forest fruit, vegetative and gamey notes on the nose which is a typical expression of the fruit from this selected Cabernet Sauvignon block. The 2009 vintage is a vintage of concentration and this wine has a great length on the palate with alluring combination of blackberry fruit. This wine shows pure grape savory fruit with a firm white cedar oak tannin finish that delivers a long lingering after taste.

pThis 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./p

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon
winery : Kleine Zalze Wines
winemaker : RJ Botha
wine of origin : Stellenbosch
analysis : **alc :** 14.5 % vol **rs :** 2.0 g/l **pH :** 3.73 **ta :** 6.7 g/l
type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

2017 Decanter Magazine Top 35 New World Cabernet's: 92 points
2014 Michelangelo International Wine and Spirit Competition - Double Gold

ageing : pThis 2008 Cabernet Sauvignon can be matured for 8-10 years./p

in the vineyard :
This Cabernet Sauvignon, block two, right on the top of the hill of the Kleine Zalze farm consistently deliver 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 2009 ripening vintage period.

The conditions of the harvest resulted in small berries that produced concentrated fruit flavours and gave the wine its deep red colour. Grapes were hand-harvested at optimum ripeness to ensure full bodied fruit, ripe and juicy tannins.

about the harvest:
Grapes were hand-harvested.

in the cellar :
Prior to crushing, the grapes were hand selected on the sorting table to ensure that only the purest fruit, even berry size and 100% pit ripeness were obtained. 50% whole berry and 50%
slightly crushed 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 the juice was regularly punched down and pumped over for maximum colour and flavour extraction. The wine was then matured for 24 months in hand selected 100% New French Oak barrels of which the wood was 36 months seasoned.

Kleine Zalze Wines

Stellenbosch
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