

## Kleine Zalze Cellar Selection Pinotage 2013

Through blending the different terroirs a subtle and stylish wine was created. The wine shows a deep red colour with intense mulberry and black plum fruit flavours. Maturation in the French oak barrels added a soft complexity with well integrated firm tannins. Subtle and stylish with a hint of spiciness which originated from the cool climate grapes.

**variety :** Pinotage | 100% Pinotage

**winery :** Kleine Zalze Wines

**winemaker :** Johan Joubert

**wine of origin :** Coastal Region

**analysis :** alc : 14.5 % vol rs : 3.0 g/l pH : 3.34 ta : 6.3 g/l fso2 : 25 mg/l

**type :** Red **style :** Dry **taste :** Fruity **wooded**

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

Sommerlier Wine Awards 2015 - New World: Shiraz/Syrah, Grenache, Mourvèdre & Rhône-style Blends, Rest of the New World: Gold List

Proud of our style of difference, Kleine Zalze continues to seek for elegance, spiciness and soft tannins. Both the Stellenbosch and old bush vine Durbanville Pinotage contributes to this uniqueness.

**about the harvest:** The grapes were harvested from two blocks from Stellenbosch (False Bay) and 40year old bush vine vineyards from the Durbanville region. The 2013 vintage was 2 weeks later in ripening in comparison to the previous year and the grapes were left to hang for longer. This ensured pure varietal fruit and a balanced acidity due to the terroir identity of the cool ripening vineyards. The pips and stems coloured at 23.5° B and at 80% veraison green harvest followed to ensure that the crop ripened evenly. After the skins ripened and softened, the grapes were hand-picked early in the morning. The sugar levels varied between 24° - 25° B.

**in the cellar :** After picking, the grapes underwent 3 - 6 days of cold maceration in the tanks. Two thirds of the wine was fermented in open epoxy cement tanks with regular punch downs to extract tannin and colour. The remaining 33% was fermented in closed stainless steel tank and pumped over every 4 hours. The wines were pressed at 4°balling to ensure soft, round tannins. We used second and third fill barrels for the traditional punch-down style of Pinotage and fourth and fifth fill French oak barrels for the wine that were fermented in stainless steel. Both the wines from Stellenbosch and Durbanville matured for 14 months before final blending.



### Kleine Zalze Wines

Stellenbosch

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