

Kleine Zalze Cellar Selection Cabernet Sauvignon 2013

Deep red colour with a classic, multi-layered Cabernet nose, featuring chocolate and strong ripe blackberry fruit and pencil shavings. On the palate, there is a solid concentration of liquorice and blackcurrant flavours.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon
winery : Kleine Zalze Wines
winemaker : Johan Joubert
wine of origin : Western Cape
analysis : alc : 14.5 % vol rs : 5.3 g/l pH : 3.41 ta : 6.1 g/l
type : Red **style :** Dry **body :** Medium **taste :** Fruity **wooded**
pack : Bottle **size :** 0 **closure :** Screwcap

ageing : This wine is ready to be enjoyed now, but can be matured for a further 5 - 7 years in the bottle.

in the vineyard : 70% of the grapes were harvested from well-established vineyards on our Groote Zalze and Kleine Zalze farms, boasting Clovelly and Oakleaf soils with good water retention. The balance was picked from north facing, old-vine Durbanville and south west facing Helderberg vineyards. The cool weather experienced in October and November 2012 led to smaller berry sizes and loose bunches. There was no need for irrigation due to good rainfall during the growing season. At 80% veraison a green harvest was done to ensure even ripening of all the remaining bunches.

about the harvest: Keeping the different Stellenbosch (Stellenbosch and Helderberg Mountain) and Durbanville regions separate, the grapes were harvested early in the morning, and then hand selected on the sorting table before destalking. One third of the wine was fermented in punched down, open epoxy cement tanks.

in the cellar : After a three day cold soaking period, the remaining 70% was fermented in closed stainless steel tanks and pumped over every 4 hours. Thereafter, this portion of the wine went through malolactic fermentation in third and fourth fill barrels. The wine matured for 14 months in fine grained French oak barrels and racked once before bottling.



Kleine Zalze Wines

Stellenbosch

021 880 0717

www.kleinezalze.co.za