

## Kleine Zalze Cellar Selection Pinotage 2014

Through blending the different terroirs a subtle and stylish wine were created. The wine shows a deep red colour with intense mulberry and black plum fruit flavours and integrated oak tannins.

**variety** : Pinotage | 100% Pinotage

**winery** : Kleine Zalze Wines

**winemaker** : Johan Joubert

**wine of origin** : Coastal Region

**analysis** : alc : 14.5 % vol   rs : 2.9 g/l   pH : 3.55   ta : 5.8 g/l   fso2 : 25 mg/l

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

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

**ageing** : The wine has a fine tannin structure and will age very well. Drink now and for the next 8 years.

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.

**in the vineyard** : The grapes were harvested from two blocks from Stellenbosch (False Bay) and 40year old bush vine vineyards from the Durbanville region. The 2014 vintage was 2 week later than the previous. It was a very wet summer and thus the grapes had a longer hang period before harvest. This ensured full ripeness and pure varietal fruit. The pips and stems coloured at 23.5° B and at 80% veraison green harvest followed to ensure that the crop ripened evenly.0

**about the harvest**: 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 days of cold maceration in the tanks. Fifty percent of the wine was fermented in open epoxy cement tanks with regular punch downs and pump overs to extract tannin and colour. The remaining fifty percent 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. The wines were matured on its fine lease in 2nd and 3rd fill barrels for 18 months.



### Kleine Zalze Wines

Stellenbosch

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