

## Kleine Zalze Vineyard Selection Cabernet Sauvignon 2013

A wine that shows typical Stellenbosch density on both the bouquet and the palate. Aromas of black cherry, cassis and cigar-box opens up with dark fruit on the palate, complemented by full yet fine-grained tannins. A full, rich wine that maintains elegance typical to Kleine Zalze wines.

It would be a fantastic accompaniment to most meat dishes.

**variety :** Cabernet Sauvignon | 100% Cabernet Sauvignon

**winery :** Kleine Zalze Wines

**winemaker :** RJ Botha

**wine of origin :** Stellenbosch

**analysis :** alc : 14.5 % vol rs : 3.5 g/l pH : 3.54

**type :** Red **style :** Dry **body :** Full **wooded**

**pack :** Bottle **size :** 0 **closure :** Cork

**ageing :** Will also reward careful cellaring for at least ten years.

**in the vineyard :** The majority of the fruit for this wine came from our own farm and the balance from a few selected sites on the slopes of the Helderberg mountain. We had enough rain and cold units in the winter of 2012 which led to late and even budding. Strong South-Easterly wind at the end of November wreaked havoc in some vineyards. We escaped the damage because of good and early canopy management. A cool growing season led to a longer hanging period which helped to achieve physiological ripeness without high sugars.

**about the harvest:** The various blocks were harvested at optimum ripeness and vinified separately.

**in the cellar :** After careful selection in the vineyard the grapes were hand sorted at the winery ensuring only the best fruit was vinified. After de-stemming the grapes were fermented in a combination of stainless-steel tanks and traditional open-top fermenters. We used a combination of "punch down" and "pump over" at different stages in fermentation and believe we need to extract all the good flavours and tannins at the beginning of fermentation. We end the process with only one pump over per day not to over extract the wine. After primary fermentation the grapes were gently pressed and transferred to French oak barrels (40% new, 30% second-fill and 30 % third-fill) for 24 months before final blending took place.



### Kleine Zalze Wines

Stellenbosch

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