wine.co.za
easiest way to buy wine

Kleine Zalze Family Reserve Cabernet Sauvignon 2013

A beautiful wine that is very typical of the vintage. A rich bouquet of dark berries and cedar-wood give way to full palate initially with waves of cassis and currants followed by more savoury back palate. The fine grained tannin profile gives this wine great structure, yet without compromising Kleine Zalze's signature elegance. A great example of Stellenbosch Cabernet Sauvignon at its finest!



variety : Cabernet Sauvignon | 100% Cabernet Sauvignon
winery : Kleine Zalze Wines
winemaker : RJ Botha
wine of origin : Stellenbosch
analysis : **alc :** 14.5 % vol **rs :** 3.7 g/l **pH :** 3.41 **ta :** 6.4 g/l
type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

2018 Concours Mondial de Bruxelles - Gold
2017 SAWi Wards - Platinum
2017 Prescient Cabernet Sauvignon report - 91 Points

ageing : It is a truly special wine that will evolve beautifully over the next decade or two.

in the vineyard : The fruit for this wine were sourced from just 2 specific vineyard blocks on our farm. We had enough rain and cold units in the winter of 2012 which led to late but even bud-break. Strong South-Easterly wind at the end of November caused some trouble in certain vineyards, however, we escaped the worst of it due to careful and well timed canopy management. A cool growing season led to a longer hanging period which helped to achieve physiological ripeness at more moderate sugar levels.

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- downs" and "pump-overs" at different stages in fermentation and tried to extract a lot of flavour and tannin at the beginning of fermentation. Towards the end of the process we drastically reduced the extraction and usually limit it to only one pump-over per day not to over extract the wine and ensure we achieve the best balance. After primary fermentation the grapes were gently pressed and transferred to French oak barrels, 90% new, 10% second fill, for 24 months before final blending took place.

Kleine Zalze Wines

Stellenbosch
021 880 0717
www.kleinezalze.co.za