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# Kleine Zalze Vineyard Selection Cabernet Sauvignon 2016

An elegant wine that shows typical Stellenbosch density on both the bouquet and the palate. Aromas of black cherry and black plum on the bouquet lead to a rich palate of currant, cassis, backed up by hints of cedar and oak with fine tannins and a lingering finish. A full, rich wine that maintains elegance typical to the wines of Kleine Zalze.

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 :** 3.3 g/l **pH :** 3.50 **ta :** 6.5 g/l
**type :** Red **style :** Dry **body :** Full **taste :** Fruity **wooded**
**pack :** Bottle **size :** 750ml **closure :** Cork

2018 Concours Mondial de Bruxelles - Gold
2018 Mundus Vini Summer Tasting - Gold

**ageing :** Will reward careful cellaring for at least 8 years.

**in the vineyard :** Most of the fruit for this wine was sourced from our own vineyards with a few selected parcels from other Stellenbosch vineyards. The relatively wet winter season meant that no supplementary irrigation was needed and a good balance of fruit concentration and elegance was achieved with very little intervention. Moderate daytime and cool night-time temperatures during the ripening period meant that we had very good flavour development in the fruit prior harvest.

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

**in the cellar :** The grapes were vinified separately. 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 20 months before final blending took place.


## Kleine Zalze Wines
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