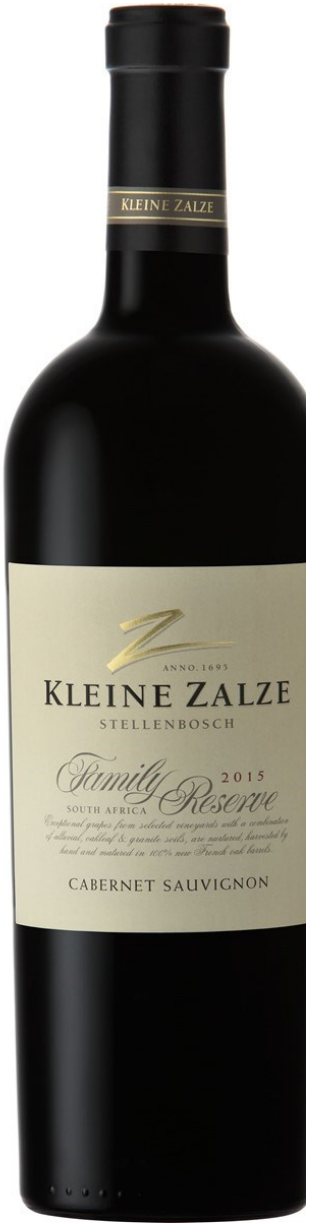
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Kleine Zalze Family Reserve Cabernet Sauvignon 2015

An intense bouquet of cassis and currants give way to a full palate of opulent dark fruit which is followed by hints fynbos and a finely structure on the back palate. The fine grained tannin profile gives this wine great structure, yet without compromising Kleine Zalze's signature elegance. A brilliant example of how great Stellenbosch Cabernet can be, highlighting the perfect balance between new-world opulence and old-world elegance.



variety : Cabernet Sauvignon | 100% Cabernet Sauvignon
winery : Kleine Zalze Wines
winemaker : RJ Botha
wine of origin : Stellenbosch
analysis : **alc :** 14.0 % vol **rs :** 3.8 g/l **pH :** 3.47 **ta :** 6.7 g/l
type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

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. 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 day-time and cool night-time temperatures during the ripening period meant that we had very good flavour development in the fruit prior harvest.

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; 75% new, 25% 2nd and 3rd fill, for 20 months before final blending took place.

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