

Kleine Zalze Cellar Selection Cabernet Sauvignon 2017

This is a very typical Cabernet Sauvignon that shows dark fruit on the nose that follows on to a textured palate with some red fruit and soft and supple tannin profile that gives way to a long finish.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon
winery : Kleine Zalze Wines
winemaker : RJ Botha
wine of origin : Coastal Region
analysis : alc : 14.0 % vol rs : 3.3 g/l pH : 3.59 ta : 5.6 g/l
type : Red **style** : Dry **body** : Medium **taste** : Fruity **wooded**
pack : Bottle **size** : 750ml **closure** : Screwcap

ageing : This wine can be enjoyed now or can be aged for at least 10 years.

in the vineyard : The grapes for this wine were sourced from selected parcels of fruit from across the Western Cape. In 2017 we had a very dry winter season and warm dry conditions early in the growing season, but slightly cooler weather in the run up to harvest. It was for this reason that very careful attention was paid to our viticulture practices to ensure optimum ripening conditions in the canopy and to achieve physiological ripeness. As always, a very careful 'green harvest' was carried out just after veraison to ensure even ripening and a good concentration of flavours.

about the harvest: All grapes were harvested early in the morning.

in the cellar : Half of the wine was fermented in traditional open fermenters and the other half in stainless steel tanks. We used a combination of "punch downs" and "pump overs" and introduced a lot of oxygen into the fermenting wine. Tannins were extracted at the beginning of fermentation and finished with gentle and short "pump overs" not to over extract the wine. Gravity was used to separate the wine from the skins after fermentation and went through malolactic fermentation in stainless steel tanks. The wine was aged in 300l French oak barrels for 12 months.



Kleine Zalze Wines

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