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Kleine Zalze Family Reserve Cabernet Sauvignon 2019

An intense bouquet that shows savoury tobacco notes along with liquorice and mint with a deep core of black plum and cassis. The palate shows a density and depth of flavor only found in the best vintages. An opulent entry of the dark fruit seen on the nose gives way to vibrant back palate with a refreshing acidity. Despite the wine's 'broad shoulders' it maintains a svelte structure and almost never ending finish. 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 :** 15.0 % vol **rs :** 3.4 g/l **pH :** 3.42 **ta :** 5.9 g/l
type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

2023 Prescient Cabernet Sauvignon Report - 95 Points
2023 Tim Atkin SA Special Report - 91 Points
2023 IWSC - Silver
2023 Decanter Awards - Silver
2023 Investec Trophy Wine Show - Silver

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 2 specific vineyard blocks on our farm and two small parcels from the slopes of the Helderberg and Helderberg basin. 2018 started off with a bang and everything looked set for a short intense harvest. Although we were at the end of a 3 year drought we had moderate temperatures and small spells off rain that was enough to keep the vineyards happy. This prolonged the ripening period and thus ensured amazing flavour development in these grapes.

in the cellar : After de-stemming only (no crushing) 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 300l French oak barrels; 70% new, 30% 2nd and 3 rd fill, for 18 months before final blending took place.

Kleine Zalze Wines
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