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Kleine Zalze Cellar Selection Cabernet Sauvignon 2023

This Cabernet shows lots of ripe and crunchy cherry flavours and dried tobacco leaf with a hint of graphite on the bouquet. The juicy palate is supported by just enough tannin to provide the typical powerful Cabernet "backbone". These elegant and precise tannins round out the mouthfeel with subtle flavours of oak and blackcurrant on the 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 :** 3.4 g/l **pH :** 3.59 **ta :** 5.7 g/l
type : Red **style :** Dry **body :** Medium **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Screwcap

ageing : A fun and easy drinking wine to be enjoyed on its own or with friends over a great meal and will reward careful cellaring for the next 2 to 3 years

in the vineyard : The grapes for this wine were sourced from selected parcels of fruit from across the Coastal region, predominantly from Stellenbosch, and selected vineyards from Durbanville and the Swartland also incorporated into the blend. The runup to the season was characterized by a warm and dry winter and spring, resulting in drier than usual soil conditions at the onset of the growing season. As such, bud break and harvest was around 10 days earlier than previous vintages. Some unseasonal rains in March meant the viticultural team had to manage picking dates very carefully to ensure healthy fruit at the correct sugar levels arrived at the winery.

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

in the cellar : Half of the wine was fermented in traditional open-top fermenters and the rest in stainless steel tanks. A combination of punch-downs and pump-overs were used to extract as much colour and tannin as possible during the first two-thirds of fermentation. This practice ensures that only fine, delicate tannins are extracted without any excessive astringency . After complete alcoholic fermentation, the wine was separated from the skins using gravity to preserve freshness and flavour in the wine and went through malolactic fermentation in stainless steel tanks. The wine was aged in
2 nd and 3rd fill 300L French oak barrels for 12 months.

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