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Kleine Zalze Vineyard Selection Cabernet Sauvignon 2012

A wine that shows typical Stellenbosch density on both the bouquet and the palate. Aromas of black cherry, cassis and cigar-box, opens up with dark fruit on the palate, complemented by full yet fine-grained tannins. A full, rich wine that maintains an elegance that is a typical of Kleine Zalze's wines.

It would be a fantastic accompaniment to most meat dishes.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon
winery : Kleine Zalze Wines
winemaker : Johan Joubert
wine of origin : Stellenbosch
analysis : **alc :** 14.5 % vol **rs :** 3.5 g/l **pH :** 3.50 **ta :** 5.9 g/l
type : Red **style :** Dry **body :** Full **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

ageing : Will also reward careful cellaring for at least ten years.

in the vineyard : The majority of the fruit for this wine comes from our own farm, the balance from a few selected sites on the slopes of the Helderberg mountain. The drier than normal winter and the prevailing south-easterly winds during flowering for the 2012 vintage meant that we had lighter crop levels with bunches that were less compact and had smaller berries than normal. This did, however, mean that we achieved a natural concentration of flavours that results in a wine that showed intense and typical varietal characteristics.

about the harvest: The various blocks were harvested at optimum ripeness and vinified separately.

in the cellar : After careful selection in the vineyard the grapes were sorted again 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. During fermentation the wines were carefully monitored to ensure just the right amount of extraction was achieved to allow full, rich wines that still maintain their elegance. 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

Stellenbosch
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