

## Kleine Zalze Family Reserve Cabernet Sauvignon 2012

A very classic Cabernet bouquet that shows lots of dark fruit with undertones of more savoury notes like tobacco and cedar. On the palate the flavours of currant, cassis and sweet oak fill the mouth initially and then give way to a very long slightly more savoury finish. The wine shows great density and structure without losing any elegance.

**variety :** Cabernet Sauvignon | 100% Cabernet Sauvignon

**winery :** Kleine Zalze Wines

**winemaker :** RJ Botha

**wine of origin :** Stellenbosch

**analysis :** alc : 14.5 % vol    rs : 4.7 g/l    pH : 3.37    ta : 6.2 g/l

**type :** Red    **style :** Dry    **body :** Full    **taste :** Fruity    **wooded**

**pack :** Bottle    **size :** 750ml    **closure :** Cork

2017 Decanter Magazine Stellenbosch Top 12

**ageing :** It is a truly special wine that will evolve beautifully over the next decade or two.

**in the vineyard :** After a relatively dry winter and warm growing season, careful attention had to be paid to both the canopy and crop management. This was to ensure that the vine did not stress too much, yet enough to obtain small berries to ensure good concentration and balance in the final wine. While the season was a bit warmer and drier, our well drained soils still had enough clay content to have excellent water retention capacity and this combined with our Southerly facing slopes, at the top of the hill, ensured a long even ripening of the grapes with good flavour and colour development.

**in the cellar :** The grapes were hand selected in the vineyards and the berries sorted to ensure that only the purest fruit was obtained. After destemming the grapes were split into stainless steel and open fermented tanks depending on the differences in soil type. During fermentation, the juice was regularly punched down or pumped over for maximum colour and flavour extraction. The wine was given an extended maceration for about 3 weeks before pressing and being transferred to barrel for maturation. The wine was then matured for 22 months in hand selected 100% new French Oak barrels.



### Kleine Zalze Wines

Stellenbosch

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