



## Cabernet Sauvignon 2019

**Wine of Origin:**

Coastal region

**Viticulture:**

The grapes for this wine were sourced from selected parcels of fruit from across the Coastal Region. The vintage started later than normal and had very slow ripening due to moderate day temperatures and cold evenings. We were lucky to pick most of our fruit before the big rain that we received near the end of the season, making 2019 a great vintage for Kleine Zalze.

**Vinification:**

All grapes were harvested early in the morning. 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.

**Winemaker’s Note:**

This Cabernet show lots of red fruit and crushed herbs on the bouquet. The palate follows with ripe cranberries and just enough tannin to give the typical Cabernet “backbone”. The juicy mid-palate leaves the wine well rounded. A fun wine to be enjoyed on its own or with friends over a great meal!

