

VINEYARD SELECTION



# CABERNET SAUVIGNON 2019

### WINE OF ORIGIN:

Stellenbosch

### VITICULTURE:

Most of the fruit for this wine was sourced from our own vineyards with a few selected parcels from other Stellenbosch vineyards. Enough winter rain in 2018 and a very cool growing and ripening period led to a 2019 vintage with good yields and even better quality. We had a few rain events late in the growing season, but our careful canopy management ensured we still harvested healthy fruit. All in all, the grapes were healthy at harvest and had a good concentration of flavours.

### **VINIFICATION:**

The various blocks were harvested at optimum ripeness and vinified separately. After careful selection in the vineyard the grapes were hand sorted 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. We used a combination of "punch down" and "pump over" at different stages during fermentation for the best possible extraction and to get balance between flavour and tannin levels. Special care was taken not to over extract the wine and maintain density without compromising 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 19 months before final blending took place.

## **WINEMAKER'S NOTE:**

This wine is a classically structured Cabernet that speaks more of refinement and elegance than of power and weight. Initially a closed bouquet will openup, in the glass, to intense dark fruit followed by wet fynbos. These flavours follow on the palate with cassis and black cherries being supported by a subtle herbaceous note. An elegantly structured wine that lingers almost unendingly on the back palate. A fantastic companion to most meat dishes and will also reward careful cellaring for at least 8 years.

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