

## Kleine Zalze Cellar Selection Sauvignon Blanc 2015

The 2015 wine is a fantastic expression of Sauvignon Blanc, with an intense bouquet of passion fruit and melon backed up by notes of nettle and fresh green asparagus. These flavours follow through on the rich textured palate that has a zesty minerality that also comes through on the lingering finish. The depth and balance of this wine mean that one would get great enjoyment from drinking it on its own, however, it will truly come to life when enjoyed with summer fare.

**variety :** Sauvignon Blanc | 100% Sauvignon Blanc

**winery :** Kleine Zalze Wines

**winemaker :** Johan Joubert

**wine of origin :** Western Cape

**analysis :** alc : 13.5 % vol   rs : 3.0 g/l   pH : 3.45   ta : 6.5 g/l

**type :** White   **style :** Dry   **body :** Full   **taste :** Herbaceous   **wooded**

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

**in the vineyard :** The select parcels of vineyard were selected to try and make a truly representative example of South African Sauvignon Blanc. The grapes were sourced primarily from Stellenbosch, however, fruit was also sourced from Darling, Durbanville and Walker Bay. The common denominator was that all vineyards are found within a 15km radius from the ocean and thus, the cooling sea breezes and deep red soils resulted in moderate growth, which in turn provided a good canopy development for optimal grape ripening conditions. With the wet winter that preceded the 2015 season there was a good build-up of reserves in the vines and a much earlier than normal start to Spring weather meant we had an early bud-break. The growing season was however one of the coolest in recent memory and the moderate temperatures ensured a relatively long and even ripening period that allowed us to harvest beautifully ripe fruit with fantastic natural acidity.

**about the harvest:** All the vineyard parcels were harvested at optimum ripeness and vinified separately.

**in the cellar :** The grapes were only picked in the early morning to ensure they arrived at the cellar in optimum condition and once there, all efforts were made to limit their exposure to oxygen. All the grapes were given 12 to 36 hours extended skin contact before only the free-run juice was transferred to tank for fermentation. The wines were fermented at low temperatures with selected yeast strains to highlight each vineyard's specific characteristics. After fermentation the wine was left for a further four months in contact with the lees before putting the final blend together.



### Kleine Zalze Wines

Stellenbosch

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