

Kleine Zalze Cellar Selection Sauvignon Blanc 2016

The 2016 wine is a fantastic expression of fruit driven Sauvignon Blanc with an intense bouquet of passion fruit and melon backed by notes of nettle and fresh green asparagus. These flavours follow through on the rich textured palate that has a zesty minerality.

The depth and balance of this wine means 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 : RJ Botha

wine of origin : Western Cape

analysis : alc : 13.0 % vol rs : 2.5 g/l pH : 3.37 ta : 6.4 g/l

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

pack : Bottle **size :** 0 **closure :** Screwcap

in the vineyard : The grapes were sourced primarily from Stellenbosch, however, also sourced from Darling, Durbanville, Walker Bay and Lutzville. The common denominator was that all vineyards are found within 15km 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. The 2016 vintage was one of the driest vintages in history. This resulted in very low yields but healthy grapes with great concentration. The Sauvignon Blanc harvest started 10 days earlier to protect the vines against water stress.

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 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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