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Kleine Zalze Family Reserve Sauvignon Blanc 2016

Delicate, fresh and perfumed. Kiwi, gooseberries and "kakie bos" on the nosewith mineral edge on the palate. Full but elegant.



variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : Kleine Zalze Wines
winemaker : RJ Botha
wine of origin : Western Cape
analysis : **alc :** 13.00 % vol **rs :** 2.3 g/l **pH :** 3.40 **ta :** 7.0 g/l
type : White **style :** Dry **body :** Full **taste :** Herbaceous
pack : Bottle **size :** 750ml **closure :** Cork

2017 SAWi Wards - Platinum

ageing : Will reward careful cellaring for the next 5 years.

in the vineyard : The grapes were selected from vineyards in Stellenbosch (False Bay) and Durbanville. 2016 was one of the warmest and driest vintages in history. These specific sites are within 10 km from the ocean and facing south, thus cooler than the norm. The canopy was opened at the beginning of December to let enough sun into the bunch zone, but was left to close again with secondary shoot. This was to protect the bunches against excessive sun and protection of the delicate flavours.

about the harvest: The grapes were handpicked early in the morning and in some cases even during the night.

in the cellar : We handle Sauvignon Blanc very reductively from the start with dry ice in the vineyard through to the fermentation vessel. The grapes were crushed as soon as it arrived (before 10am) with a CO_2 blanket and given at least 12 hours skin contact. This is to extract all the beautiful flavours nestled in the skins. The juice was racked from the skins with gravity and settled for 24 hours. The clean juice was racked to the fermentation vessel where we inoculate with selected yeast strains and ferment very slow at 13 degrees Celsius. The wine spent 7 months on primary lees before being bottled with only a very coarse filtration.

Kleine Zalze Wines
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