wine.co.za
easiest way to buy wine

Kleine Zalze Cellar Selection Sauvignon Blanc 2017

The 2017 wine shows typical Sauvignon Blanc characters with intense stone fruit flavours backed by hints of passion fruit, blackcurrant and bell pepper. These flavours carry to the palate with a silky richness and intriguing complexity.

Drink on its own or with fresh summer dishes.



variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : Kleine Zalze Wines
winemaker : RJ Botha
wine of origin : Western Cape
analysis : **alc :** 13.0 % vol **rs :** 2.6 g/l **pH :** 3.36 **ta :** 7.0 g/l
type : White **style :** Dry **body :** Full **taste :** Herbaceous **wooded**
pack : Bottle **size :** 750ml **closure :** Screwcap

2017 Veritas Awards - Gold Medal

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 2017 vintage was very dry, but was relatively cool. Moderate day temperatures and cool evenings resulted in wonderful flavour concentration.

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

in the cellar : 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

021 880 0717

www.kleinezalze.co.za