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Kleine Zalze Methode Cap Classique Vintage Brut 2015

An old-world style sparkling wine crafted from the finest selected parcels of the traditional grape varieties Chardonnay and Pinot Noir, bottle fermented and matured for five years prior to disgorgement. Chardonnay contributed elegance whilst Pinot Noir provides intensity and richness. A subtle pale gold colour in line with a very delicate nose. A full-bodied classical style Cap Classique. Freshly baked brioche and biscotti aromas with a rich lees-creaminess and an elegant and crisp mousse.

This wine pairs well with oysters, fresh pan-seared fish or a cheese board.



variety : Chardonnay | 60% Chardonnay, 40% Pinot Noir
winery : Kleine Zalze Wines
winemaker : Lizemari Geldenheyns
wine of origin : Stellenbosch
analysis : **alc :** 12 % vol **rs :** 4.5 g/l **pH :** 3.17 **ta :** 6.3 g/l
type : Cap_Classique **body :** Full **taste :** Mineral
pack : Bottle **size :** 750ml **closure :** Cork

2022 Veritas Awards - Gold
2022 Tim Atkin SA Special Report - 92 points
2022 Investec Trophy Wine Show - Gold
2021 Amorim Cap Classique Challenge - Best Overall Wine
2021 Michelangelo International Wine & Spirits Awards - Gold

in the vineyard :

Stellenbosch experienced a late harvest season. Prolonged winter conditions continued in some areas up until September, followed by a cool spring, which delayed bud burst by 7 to 14 days. The cold, wet weather conditions ensured even bud burst, as well as the accumulation of water supplies that would allow the vineyards to cope with the warmer conditions later in the season.

Ideal weather conditions during the harvest season – moderate day temperatures, cool night temperatures and no prolonged rain or heat waves – had a positive impact on wine grape quality and establishing good colour and flavour. All the grapes came from the False Bay region in Stellenbosch. Traditional varieties Chardonnay and Pinot Noir were used. Because of early picking no additional irrigation was needed and canopy was opened to ensure enough sun exposure of the bunches.

about the harvest:

Chardonnay 60% and Pinot Noir 40% were handpicked in the cool of the early morning.

in the cellar :

Pressing whole bunch, only the free run juices were used and separate parcels of each of the varietals were vinified in stainless steel tanks. Grapes were picked between 18-20°balling to ensure low alcohol and pH. With secondary fermentation the wine fermented and matured for 60 months on the lees in the bottle. After rémuage (turning of the bottles) the 2015 Vintage Brut was disgorged and in line a dosage was added to residual level of 5g/l.

Kleine Zalze Wines
Stellenbosch
021 880 0717
www.kleinezalze.co.za