

Kleine Zalze Family Reserve Sauvignon Blanc Sur Lie 2020

Lively and herbaceous with crisp layers of fruit. Intense palate with tropical and green elements. A serious wine with a long future.

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

2023 Concours Mondial du Sauvignon - Gold

2022 Tim Atkin SA Special Report - 90 points

2022 Veritas Awards - Double Gold

2021 Veritas Awards - Gold

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

in the vineyard : The grapes were selected from vineyards in Durbanville and Darling. 2020 was a sleeping beauty. Enough rain in 2019 and a cold winter was the perfect start. The growing season were moderate with cold evenings, perfect for Sauvignon Blanc. Some leaf plucking in the bunch zone early in December to ensure enough sunlight on the bunches and to create a healthy microclimate around our bunches. What a vintage!

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 CO2 blanket and given at least 12 hours skin contact. This was to extract all the beautiful flavours nestled in the skins. The juice was raked from the skins with gravity and settled for 24 hours. The clean juice was raked 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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