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Kleine Zalze Family Reserve Cabernet Sauvignon 2020

An intense bouquet that shows savoury tobacco notes along with liquorice and mint with a deep core of black plum and cassis. The palate shows a density and depth of flavor only found in the best vintages. An opulent entry of the dark fruit seen on the nose gives way to vibrant back palate with a refreshing acidity. Despite the wine's 'broad shoulders' it maintains a svelte structure and almost never ending finish. A brilliant example of how great Stellenbosch Cabernet can be, highlighting the perfect balance between new-world opulence and old-world elegance.



variety : Cabernet Sauvignon | 100% Cabernet Sauvignon
winery : Kleine Zalze Wines
winemaker : RJ Botha
wine of origin : Stellenbosch
analysis : **alc :** 15.0 % vol **rs :** 2.7 g/l **pH :** 3.58 **ta :** 6.3 g/l
type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

2025 Veritas Awards - Double Gold
2025 Michelangelo Awards - Double Gold

ageing : It is a truly special wine that will evolve beautifully over the next decade or two.

in the vineyard : The fruit for this wine were sourced from two specific vineyard blocks on our farm and two small parcels from the slopes of the Helderberg and Helderberg basin. An exceptionally warm and dry spring led to increased root activity, resulting in vigorous and even growth at the start of the season. The end of October brought a timely rain spell that contributed to better flowering and berry set than preceding vintages. Increased vigour meant our viticulture team had to pay careful attention to canopy management making sure the fruit stays healthy and to ensure even ripening throughout the season.

about the harvest: The harvest itself started earlier than previous years and was also quite compressed with several red varieties ripening earlier than usual. The grapes were healthy at harvest and had an intense concentration of flavours, promising great wines.

in the cellar : After de-stemming only (no crushing) the grapes were fermented traditional open-top fermenters. We used a combination of punch- downs and pump-overs at different stages in the fermentation process and aim to extract most of the colour, tannin and flavour during the first two-thirds thereof. Towards the end of the process, we drastically reduce the frequency of punch-downs and pumpovers, usually limiting it to only one per day as to not over extract the wine and ensure we achieve a perfectly balanced wine. After primary fermentation the grapes were gently pressed and transferred to 300L French oak barrels, 80% new and the remaining 20% a blend of 2nd and 3rd fill, for 22 months before final blending took place.

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