

## Kleine Zalze Vineyard Selection Cabernet Sauvignon 2022

This wine is a classically structured Cabernet that showcases its provenance. Upfront herbal notes open up in the glass, to reveal intense dark fruit. These flavours follow on the palate with cassis and black cherries being supported by a subtle herbaceous note. An elegantly structured wine with fine tannins and beautifully integrated oak that lingers almost unendingly on the back palate

A fantastic accompaniment to most meat dishes.

**variety :** Cabernet Sauvignon | 100% Cabernet Sauvignon

**winery :** Kleine Zalze Wines

**winemaker :** RJ Botha

**wine of origin :** Stellenbosch

**analysis :** alc : 14 % vol rs : 3.6 g/l pH : 3.52 ta : 6.2 g/l

**type :** Red **style :** Dry **body :** Full **taste :** Fruity **wooded**

**pack :** Bottle **size :** 750ml **closure :** Cork

2025 Tim Atkin SA Special Report - 91 points

**ageing :** Cellaring for at least 10 years.

**in the vineyard :** The fruit for this wine was sourced from our own vineyards with a few selected parcels from other Stellenbosch blocks. Most of these vineyards are grown on soils consisting of ferricrete – also known as “koffie klip” - in various stages of decomposition. These soils are clay- and iron rich, and exceptionally well-suited for production of quality Cabernet Sauvignon.

Due to a cool, wet spring in 2021, budding was 7 to 14 days later than usual, but consistently good and even. The beginning of summer 2022 had almost 3 times the amount of hours above 35°C than preceding years. These conditions – on the back of a cool season – gave many vineyards a shock that counteracted the usual accelerating effect of heat on ripening. The prolonged ripening meant the grapes had an intense concentration of flavours at harvest time, promising another classic Stellenbosch vintage.

**about the harvest:** The various blocks were harvested at optimum ripeness and vinified separately.

**in the cellar :** After de-stemming, the grapes were fermented in a combination of stainless-steel tanks and traditional open-top fermenters. We used a combination of “punch down” and “pump over” at different stages during fermentation for the best possible extraction and to get balance between flavour and tannin levels. Special care was taken not to over extract the wine and maintain density without compromising elegance. After primary fermentation the grapes were gently pressed and transferred to French oak barrels (35% new, 20% second fill and 45% third and fourth fill) for 20 months before final blending.



### Kleine Zalze Wines

Stellenbosch

021 880 0717

[www.kleinezalze.co.za](http://www.kleinezalze.co.za)