

Kleine Zalze Project Z Sweet Fortified NV

The nose shows candied orange, dried apricot, caramel, some nuttiness, and spice. The palate is very rich and smooth textured with a clean non-cloying finish.

variety : n/a | N/A

winery : Kleine Zalze Wines

winemaker : RJ Botha

wine of origin : Coastal Region

analysis : **alc** : 17.00 % vol **rs** : 153.1 g/l **pH** : 3.45 **ta** : 5.7 g/l

type : Fortified **style** : Sweet **body** : Full **taste** : Fruity **wooded**

pack : Bottle **size** : 375ml **closure** : Cork

in the vineyard : This non-vintage Sweet Fortified wine pays tribute to this part of the Cape's wine history but adds a dashing element of irreverence. The intention is to incorporate subsequent vintages according to the solera method. Each year only a small number of bottles are drawn from the barrels, which are then topped up with fresh wine from a new vintage making this an ongoing and multi-generational tribute to a magisterial part of the great South African wine culture.

in the cellar : A multi-varietal blend from 2015 onwards, including the 2022 vintage. Varieties used include Chenin blanc, Viognier, Sauvignon blanc and Muscat d'Alexandrie and changes year on year. The grapes are left to dry naturally on the vine and are always the last grapes to be harvested in a particular vintage. As the syrup-like grape juice ferments, pure grape spirit is added to arrest the fermentation process and capture the essence of the wine and retain the natural sugars and acid. Ageing in neutral oak barrels broadens the wine, giving it power and weight in a cloak of sweet, delicious elegance.



Kleine Zalze Wines

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