

## Kleine Zalze Cellar Selection Sauvignon Blanc 2025

Intense aromas of tropical fruit with prominent granadilla and pineapple. Zesty and flinty on the palate with the ever-present herbaceous character typical of Sauvignon Blanc

Enjoy the wine now with any summer dish.

**variety :** Sauvignon Blanc | 100% Sauvignon Blanc

**winery :** Kleine Zalze Wines

**winemaker :** RJ Botha

**wine of origin :** Western Cape

**analysis :** alc : 13.5 % vol   rs : 2.2 g/l   pH : 3.48   ta : 6.0 g/l

**type :** White   **style :** Dry   **body :** Full   **taste :** Herbaceous   **wooded**

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

**ageing :** Enjoy after 3 years of cellaring.

**in the vineyard :** The grapes were sourced primarily from Stellenbosch, with some parcels from Darling and Cape Town. The common denominator is that all vineyards are situated within 15km from the Atlantic Ocean and thus the cooling sea breezes help to retain natural acidity in the grapes. Abundant winter rainfall in 2024 laid the groundwork for the growing season ahead, with a largely dry and moderate spring promoting even fruit set. Summer started dry and mild, lowering disease pressure and as the season progressed to February and March, the warm, dry days with cool evenings provided the grapes with the best ripening conditions in almost a decade. As close to a perfect vintage as one can get, 2025 will be one to remember for years to come!

**about the harvest:** Grapes were picked in the early morning

**in the cellar :** All the vineyard parcels were harvested at optimum ripeness and vinified separately. The grapes were only picked in the early morning to ensure they arrived at the cellar in optimum condition and all efforts were made to limit their exposure to oxygen. All the grapes were given 12 to 24 hours extended skin contact before only the free-run juice was transferred to stainless steel tanks for fermentation. The wines were fermented at low temperatures with selected yeast strains to highlight each vineyard's specific characteristics. After fermentation the wine was left for a further two months in contact with the lees before selecting the wines for the final blend.



### Kleine Zalze Wines

Stellenbosch

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