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Kleine Zalze Cellar Selection Cabernet Sauvignon 2024

This Cabernet bursts with vibrant cherry fruit, layered with notes of dried tobacco leaf and a subtle graphite edge. The palate is juicy and expressive, framed by fine, well integrated tannins that provide the classic Cabernet backbone without overpowering. The elegant and precise tannins round out the mouthfeel with subtle flavours of oak and blackcurrant on the finish.



variety : Cabernet Sauvignon | 100% Cabernet Sauvignon
winery : Kleine Zalze Wines
winemaker : RJ Botha
wine of origin : Coastal Region
analysis : **alc :** 14 % vol **rs :** 3.9 g/l **pH :** 3.62 **ta :** 5.5 g/l
type : Red **style :** Dry **body :** Medium **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Screwcap

ageing : Approachable and versatile, it's a wine to enjoy on its own or shared over good food and great company, while also offering the potential to develop gracefully over the next two to three years.

in the vineyard : The grapes for this wine were sourced from carefully chosen parcels across the Coastal region, with Stellenbosch forming the backbone of the blend, complemented by select vineyards in the Swartland. A cold, wet winter replenished soil reserves and provided ideal conditions for dormancy, setting the stage for a balanced growing season.

As summer progressed, the vines thrived, and a consistently dry harvest period allowed fruit to ripen evenly with excellent concentration. Careful attention in the vineyards ensured that only grapes at peak ripeness and health were brought into the cellar.

about the harvest: All grapes were harvested early in the morning.

in the cellar : All grapes were hand-harvested in the cool of the early morning to preserve freshness. Fermentation was split between traditional open-top fermenters and stainless-steel tanks, with a mix of punch-downs and pump-overs applied during the early stages of fermentation to gently extract colour, flavour, and fine tannins without harshness.

Once alcoholic fermentation was complete, the wine was carefully drained from the skins by gravity, maintaining purity and vibrancy before undergoing malolactic fermentation in stainless steel. Maturation followed in 300L French oak barrels (second- and third-fill) for 12 months, adding subtle complexity while keeping the fruit character at the fore.

Kleine Zalze Wines

Stellenbosch
021 880 0717
www.kleinezalze.co.za