

Kleine Zalze Cellar Selection Pinotage 2024

A refined yet approachable Pinotage, offering vibrant dark cherry, plum, and mulberry, with subtle spice and mocha. Silky and well-balanced, with fine tannins and a lively acidity that adds freshness and length.

Enjoy on its own or paired with smoky braaied meats, grilled vegetables, or an aromatic curry.

variety : Pinotage | 100% Pinotage

winery : Kleine Zalze Wines

winemaker : RJ Botha

wine of origin : Coastal Region

analysis : alc : 14.5 % vol rs : 2.6 g/l pH : 3.49 ta : 5.7 g/l

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

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

ageing : Its supple structure promises graceful maturation over the next five years

in the vineyard : The grapes for this blend come primarily from Stellenbosch, with selected parcels from Durbanville and Swartland. The 2024 season began with strong winter rains, followed by a warm spring that accelerated canopy growth. Mid-season turned dry, with warm days, cool nights, and steady coastal breezes.

Pinotage reached veraison early and ripened steadily, producing smaller berries that enhanced colour, flavour, and phenolic concentration. Dry, stable conditions at the end of the season allowed precise harvesting at optimal ripeness.

in the cellar : After picking, the grapes were destemmed and transferred to tank for "whole-berry" fermentation. Half of the wine was fermented in open cement tanks with regular punch downs and pump overs to extract tannin and colour. The remaining half was fermented in closed stainless steel tank and pumped over every 8 hours. The wines were pressed before complete alcoholic fermentation to ensure soft tannins and avoid any over-extraction. The wine was matured in 2nd and 3rd fill barrels for 12 months.



Kleine Zalze Wines

Stellenbosch

021 880 0717

www.kleinezalze.co.za