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Kleine Zalze Family Reserve Sauvignon Blanc 2024

The intensely structured palate is laden with aromas of tropical fruit, supported by a backbone of the grassy and fresh aromas that Sauvignon Blanc is so well-known for. Subtle notes of oak round out the long finish of the wine with a gentle touch honeyed complexity. The palate is vibrant and textured



variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : Kleine Zalze Wines
winemaker : RJ Botha
wine of origin : Western Cape
analysis : **alc :** 12.5 % vol **rs :** 3.7 g/l **pH :** 3.27 **ta :** 6.5 g/l
type : White **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

2026 Decanter Awards - Silver

ageing : This is a serious wine with a long future and will reward careful cellaring for the next 5 to 8 years.

in the vineyard : The grapes were selected from vineyards in Durbanville Darling and Stellenbosch, all near the cooling breeze of the Atlantic Ocean. The 2024 season began with expectations of a larger crop, but early disease pressure, a wet spring, and a hot, dry summer reduced yields. Timely rain before véraison supported vineyard health. Although smaller than anticipated, the crop was healthy, and the vintage produced quality Sauvignon Blanc with expressive fruit and balance.

about the harvest: The grapes were harvested in the cool of the early morning to preserve freshness and aromatics.

in the cellar : From vineyard to fermentation, the Sauvignon Blanc was handled reductively, with dry ice used from picking through to the fermentation vessel to protect purity and prevent oxidation. A total of 53% of the blend was barrel fermented, with a further 25% fermented and matured in concrete. These portions were crafted exclusively from whole-bunch pressed grapes rather than the traditional crushed and destemmed method, lending enhanced finesse, texture and phenolic clarity.

The remaining 21% was tank fermented to retain vibrant fruit expression and precision. All components were matured on their gross lees in their respective vessels for nine months prior to blending, building complexity and mouthfeel. A small portion of the barrel-fermented wine underwent malolactic fermentation, contributing subtle roundness and layered depth. Only a light, coarse filtration was applied on the bottling line to retain character and structure.

Kleine Zalze Wines
Stellenbosch
021 880 0717
www.kleinezalze.co.za