

Kleine Zalze Cap Classique Vintage Brut 2020

A subtle pale gold in the glass introduces a delicate, refined nose. Aromas of freshly baked brioche and biscotti unfold, layered with rich lees-driven creaminess, all lifted by an elegant, lively fine mousse.

This cuvée is a natural partner for fine dining. Think lobster or crayfish with butter sauce, duck glazed with orange or cherry, or the earthy indulgence of truffle risotto and wild mushrooms on toast. For a more relaxed moment, enjoy it alongside a beautifully curated cheeseboard to share with friends

variety : Chardonnay | 64% Chardonnay, 36% Pinot Noir

winery : Kleine Zalze Wines

winemaker : Lizemari Geldenheyns

wine of origin : Stellenbosch

analysis : alc : 11.5 % vol rs : 6.0 g/l pH : 2.96 ta : 7.2 g/l

type : Cap_Classique **style** : Dry **body** : Full **taste** : Mineral

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

in the vineyard : The 2020 vintage was beautifully balanced, marked by moderate conditions that yielded smaller berries with concentrated flavour. White varieties—especially Chardonnay—flourished, benefiting from naturally high acidity and excellent flavour retention thanks to a slow, steady ripening season untouched by extremes of heat or rain. Warm days, cool nights, and the absence of weather shocks combined to elevate fruit quality, colour, and aromatic depth. In Robertson's limestone-rich soils, Chardonnay expressed itself with vibrancy and precision, while Pinot Noir from the cooler False Bay slopes of Stellenbosch contributed fresh acidity and an elegant, refined structure.

about the harvest: The fruit was hand-harvested at 17–19° Balling, ensuring naturally low alcohol and bright acidity.

in the cellar : Whole-bunch pressed, with each parcel vinified separately in stainless steel to preserve purity and character. Malolactic fermentation was completed prior to assemblage—the meticulous art of blending—yielding a final blend of 64% Chardonnay and 36% Pinot Noir. The wine then matured for a further 54 months on its fine lees during second fermentation in bottle, developing layered complexity and depth. At disgorgement, a finely tuned dosage was added to bring harmony and finesse to the finished wine. Only 5,956 bottles were produced.



Kleine Zalze Wines

Stellenbosch

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