

Kleine Zalze Vineyard Selection Cabernet Sauvignon 2023

This classically styled Cabernet Sauvignon beautifully reflects its origin. Aromas of fresh herbs unfold in the glass to reveal layers of dark fruit intensity. The palate follows with rich cassis and black cherry, delicately framed by a touch of herbaceous intrigue. Fine-grained tannins and seamlessly integrated oak lend poise and depth, leading to a finish that lingers long after the last sip. Elegant yet powerful, this wine pairs effortlessly with red meat dishes and promises rewarding complexity with a decade or more of careful cellaring.

A fantastic accompaniment to most meat dishes.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Kleine Zalze Wines

winemaker : RJ Botha

wine of origin : Stellenbosch

analysis : alc : 14.5 % vol rs : 3.2 g/l pH : 3.42 ta : 6.6 g/l

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

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

ageing : Cellaring for at least 10 years.

in the vineyard : The fruit for this wine was sourced from carefully selected parcels across Stellenbosch. Most of these vineyards are rooted in ferricrete soils—locally known as koffiekliip—at various stages of decomposition. Rich in clay and iron, these soils are exceptionally well-suited to producing premium Cabernet Sauvignon. A small portion of Petit Verdot (4%) was included in the blend to enhance structure and freshness.

The 2023 growing season began warmer than both 2021 and 2022, driven by an early, mild spring. Rainfall during the season was limited, resembling the drier conditions of the 2016 and 2017 vintages. The preceding winter and spring were notably dry, marked by below-average and erratic rainfall. A strong cold front in December 2022 brought some relief from drought stress, though it also increased disease pressure. Early 2023 experienced several heatwaves in January, accelerating ripening, while late-season storms and intermittent rain complicated harvest timing and required careful decision-making to preserve fruit quality.

about the harvest: The various blocks were harvested at optimum ripeness and vinified separately.

in the cellar : After de-stemming, fermentation took place in a combination of stainless-steel tanks and traditional open-top fermenters. A mix of punch-downs and pump-overs was employed at various stages to achieve optimal extraction and a fine balance between flavour and tannin. Care was taken to avoid over-extraction, ensuring concentration and depth while retaining elegance. Following primary fermentation, the wine was gently pressed and matured in French oak barrels (26% new, 14% second-fill, and 60% older oak) for 20 months before final blending.



Kleine Zalze Wines

Stellenbosch

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