

Kleine Zalze Vineyard Selection Sauvignon Blanc 2025

Intense aromas of gooseberries, guava and blackcurrant, with subtle grassy undertones. The palate reveals layers of complexity with mineral structure and fresh acidity, striking a perfect balance between the green and tropical flavours this cultivar is so well known for

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Kleine Zalze Wines

winemaker : RJ Botha

wine of origin : Western Cape

analysis : alc : 13.5 % vol rs : 2.4 g/l pH : 3.31 ta : 6.4 g/l

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

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

ageing : Enjoy now or cellar for the next 5 years.

in the vineyard : The 2023 winter was characterized by frequent cold spells and above average rainfall, ensuring full dams and replenished groundwater reserves for the growing season ahead. The excellent winter was followed by an extremely dry summer with heavy winds during flowering, influencing fruit set quite heavily on earlier cultivars, resulting in lower yields.

In addition, an unusually hot and dry summer dried out the topsoil to such an extent that the grapes ripened up to 14 days earlier than usual in 2024. Frequent ripeness monitoring by the viticultural team ensured that the grapes arrived at the winery in perfect health and bursting with flavour, promising great wine. The wine was produced from selected dryland vineyards in Stellenbosch (False Bay), Durbanville and Darling.

about the harvest: The grapes were picked very early in the morning

in the cellar : The grapes were picked very early in the morning. Every process from picking to bottling was done super reductively with dry ice already being added in the bins in the vineyard at harvest and carried through until the juice reaches its fermentation tank. After destemming and crushing we gave at least 12 hours of skin contact to extract maximum flavour from the skins. Only the free run juice was settled for 1 day and then racked to the fermentation vessel. It was inoculated with selected yeast strains and fermentation took place at 13°C. The wine spent 2 months on the primary lees before being blended and bottled.



Kleine Zalze Wines

Stellenbosch

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