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Kleine Zalze Family Reserve Cabernet Sauvignon 2022

An intense and expressive bouquet opens with savoury notes of tobacco, liquorice and fresh mint, underpinned by a deep core of black plum and cassis. The palate is rich and layered, displaying the depth and density that define great Stellenbosch Cabernet Sauvignon, particularly in exceptional vintages. Dark, concentrated fruit carries through from the nose, leading into a vibrant, energetic mid-palate supported by refreshing acidity. Despite its broad, powerful structure, the wine remains remarkably poised and refined, with supple tannins and a long, persistent finish.

A striking expression of Stellenbosch Cabernet Sauvignon, this wine captures the harmony between New World richness and Old World elegance.



variety : Cabernet Sauvignon | 100% Cabernet Sauvignon
winery : Kleine Zalze Wines
winemaker : RJ Botha
wine of origin : Stellenbosch
analysis : **alc :** 14.5 % vol **rs :** 3.6 g/l **pH :** 3.53 **ta :** 6.3 g/l
type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

2026 Veritas Awards - Double Gold
2026 Winemag Cabernet Report - Top 10 - 94 points

ageing : It is a truly special wine that will evolve beautifully over the next decade or two.

in the vineyard : The fruit was sourced primarily from vineyards on the Kleine Zalze farm, complemented by selected sites on the Helderberg slopes and Schaapenberg. The vineyards are predominantly planted on ferricrete (“koffieklip”) and granite in varying stages of decomposition. These clay- and iron-rich soils are particularly well suited to producing Cabernet Sauvignon with depth, structure and concentration. The 2021 growing season began with a cool, wet spring, delaying budburst by 7 to 14 days, although development remained even and consistent.

The start of the 2022 summer saw almost three times more hours above 35 °C than in preceding years. Following the cool season, this sudden heat placed the vines under pressure and, rather than accelerating ripening, resulted in a prolonged ripening period. The extended hang time allowed for exceptional flavour development while retaining balance and freshness. At harvest, the fruit showed impressive concentration and depth, characteristic of a classic Stellenbosch vintage.

in the cellar : Following destemming without crushing, the grapes were fermented in traditional open-top fermenters using a combination of punch-downs and pump-overs. Most colour, tannin and flavour extraction took place during the first two-thirds of fermentation, after which extraction was gradually reduced to approximately once daily to prevent over-extraction and preserve balance, freshness and elegance. After primary fermentation, the grapes were gently pressed and the wine transferred to 300 L French oak barrels, comprising 80% new oak and 20% second- and third-fill barrels. The wine matured for 22 months before final blending.

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