



ANNO 1695

KLEINE ZALZE

SOUTH AFRICA

Cellar Selection



Pinotage 2022

Wine of Origin:
Coastal Region

Viticulture:

The grapes for this blend come primarily from the Stellenbosch area and are blended with selected parcels from regions such as Durbanville. Due to a cool, wet spring in 2021, budding was seven to 14 days later than usual, but consistently good and even. The viticulturalists had to apply careful crop control and patiently wait for grapes to achieve optimal ripeness. The slower ripening made for intense flavour in the grapes harvested in 2022, promising great wine.

Vinification:

After picking, the grapes were destemmed and transferred to tank for “whole-berry” fermentation. Half of the wine was fermented in open cement tanks with regular punch downs and pump overs to extract tannin and colour. The remaining half was fermented in closed stainless steel tank and pumped over every 8 hours. The wines were pressed before complete alcoholic fermentation to ensure soft tannins and avoid any over extraction. The wine was matured in 2nd and 3rd fill barrels for 12 months.

Winemaker’s Note:

A very elegant and easy drinking expression of Pinotage, the aroma reminds of mulberries and ripe plums, nuanced with a smoky undertone. The wine shows a lot of juicy red fruit on the palate with subtle floral and fynbos notes on the finish. An elegant and supple tannin structure will allow the wine to mature well over the next 5 years. This wine is delightful on its own but can be successfully paired with the quintessential smoky South African braai meats as well as their vegetable alternatives, or even an aromatic curry.

Analysis:

Alc – 14% vol RS – 3.2g/l TA – 6.2g/l pH – 3.40

www.kleinezalze.co.za

