



KLEINE ZALZE
SOUTH AFRICA
Cellar Selection



Sauvignon Blanc 2024

Wine of Origin:
Western Cape

Viticulture:

The grapes were sourced primarily from Stellenbosch, with some parcels from Darling and Cape Town. The common denominator is that all vineyards are situated within 15km from the Atlantic Ocean and thus the cooling sea breezes help to retain natural acidity in the grapes. The excellent winter rainfall in 2023 was followed by an extremely dry summer with heavy winds during flowering, influencing fruit set quite heavily on earlier cultivars, resulting in lower yields. The hot and dry summer of 2024 also led to picking dates being 10 to 14 days earlier than usual. A fast start to a hot and busy season!

Vinification:

All the vineyard parcels were harvested at optimum ripeness and vinified separately. The grapes were only picked in the early morning to ensure they arrived at the cellar in optimum condition and all efforts were made to limit their exposure to oxygen. All the grapes were given 12 to 24 hours extended skin contact before only the free-run juice was transferred to stainless steel tanks for fermentation. The wines were fermented at low temperatures with selected yeast strains to highlight each vineyard's specific characteristics. After fermentation the wine was left for a further two months in contact with the lees before selecting the wines for the final blend.

Winemaker's Note:

Intense aromas of tropical fruit with prominent granadilla and pineapple. Zesty and flinty on the palate with the ever-present herbaceous character typical of Sauvignon Blanc. Enjoy the wine now with any summer dish or be rewarded after 3 years of cellaring.

Analysis:

Alc - 13.5%vol RS - 2.2/l TA - 5.9g/l pH - 3.40

www.kleinezalze.co.za

