

  
ANNO 1695  
**KLEINE ZALZE**  
SOUTH AFRICA  
*Cellar Selection*

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## Pinotage 2023

**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 and Swartland. The run-up to the season was characterized by a warm and dry winter and spring, resulting in drier than usual soil conditions at the onset of the growing season. As such, bud break and harvest was around 10 days earlier than previous vintages, meaning that early cultivars such as Pinotage was harvested before the unseasonal rains we had in March of 2023. This ensured that healthy fruit arrived at the winery, 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'd meats as well as their vegetable alternatives, or even an aromatic curry.

**Analysis:**

Alc – 14% vol    RS – 2.4g/l    TA – 5.6g/l    pH – 3.51

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[www.kleinezalze.co.za](http://www.kleinezalze.co.za)

