



SAUVIGNON BLANC 2025

WINE OF ORIGIN:

Western Cape

VITICULTURE:

The wine was produced from selected vineyards in Stellenbosch, Durbanville and Darling, all within 10km from the Atlantic Ocean. Abundant winter rainfall in 2024 laid the groundwork for the growing season ahead, with a largely dry and moderate spring promoting even fruit set. Summer started dry and mild, lowering disease pressure and as the season progressed to February, the warm, dry days with cool evenings provided the grapes with the best ripening conditions in almost a decade, giving the grapes more time developing flavour on the vine all while retaining the racy acidity Sauvignon blanc is so well known for. As close to a perfect vintage as one can get, 2025 will be one to remember for years to come!

VINIFICATION:

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.

WINEMAKER'S NOTE:

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. Enjoy now or cellar for the next 5 years.

ANALYSIS:

Alc – 13.5%vol

RS – 2.4g/l

TA – 6.4g/l

pH – 3.31

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