

ANNO 1695
KLEINE ZALZE
SOUTH AFRICA
Cellar Selection



Pinotage 2024

Wine of Origin:
Coastal Region

Viticulture:

The grapes for this blend come primarily from Stellenbosch, with selected parcels from Durbanville and Swartland. The 2024 season began with strong winter rains, followed by a warm spring that accelerated canopy growth. Mid-season turned dry, with warm days, cool nights, and steady coastal breezes.

Pinotage reached veraison early and ripened steadily, producing smaller berries that enhanced colour, flavour, and phenolic concentration. Dry, stable conditions at the end of the season allowed precise harvesting at optimal ripeness.

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 refined yet approachable Pinotage, offering vibrant dark cherry, plum, and mulberry, with subtle spice and mocha. Silky and well-balanced, with fine tannins and a lively acidity that adds freshness and length. Its supple structure promises graceful maturation over the next five years. Enjoy on its own or paired with smoky braaied meats, grilled vegetables, or an aromatic curry.

Analysis:

Alc – 14.5% vol RS – 2.6g/l TA – 5.7g/l pH – 3.49

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