SOUTH AFRICA

KLEINE ZALZE

·VINTAGE BRUT·

MÉTHODE CAP CLASSIQUE

Cap Classique
VINTAGE BRUT 2024

Wine of Origin:
Western Cape

Viticulture:
The 2024 vintage delivered exceptional balance and purity, shaped by mild conditions and steady ripening across the Cape winelands. Moderate temperatures and favourable soil moisture produced fruit with excellent concentration, freshness, and varietal expression. Chardonnay from Robertson's limestone-rich soils shows vibrant acidity, citrus and stone-fruit character, and pronounced mineral drive, while Pinot Noir from the cooler False Bay slopes of Stellenbosch contributes delicate red fruit, elegance, and finesse to the final blend.

Vinification:
Vintage Cuvée — crafted only in exceptional years. The fruit was hand-harvested and whole-bunch pressed, with each parcel vinified separately in stainless steel to preserve purity and character. Grapes were picked at 17–19° Balling, ensuring naturally low alcohol and bright acidity. Malolactic fermentation was completed prior to assemblage—the meticulous art of blending—yielding a final blend of 98% Chardonnay and 2% Pinot Noir. The wine then matured for on its fine lees during second fermentation in bottle, developing layered complexity and depth. At disgorgement, a finely tuned dosage was added to bring harmony and finesse to the finished wine. 10900 bottles were produced.

Winemakers Note:
A luminous pale gold hue and persistent fine mousse set the tone for this elegant Vintage Cuvée. The nose is fresh and expressive, opening with notes of lemon zest, green apple, and white peach, layered with delicate hints of brioche, toasted almond, and biscotti from extended lees maturation. Subtle mineral nuances and a touch of citrus blossom add lift and precision.

This cuvée is a natural partner for fine dining. Think lobster or crayfish with butter sauce, duck glazed with orange or cherry, or the earthy indulgence of truffle risotto and wild mushrooms on toast. For a more relaxed moment, enjoy it alongside a beautifully curated cheeseboard to share with friends.

Analysis:
Alc - 12 %vol RS – 7.0g/l TA – 6.9g/l pH – 2.96