

ANNO 1695
KLEINE ZALZE
SOUTH AFRICA
Cellar Selection



Sauvignon Blanc 2026

Wine of Origin:
Western Cape

Viticulture:

The grapes were sourced primarily from Coastal regions, with some parcels from Durbanville. 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 dry 2025 growing season laid the groundwork for a fruit forward Sauvignon blanc harvest, with moderate temperatures in spring promoting even fruit set. Summer started dry and mild, lowering disease pressure and as the season progressed, the warm, dry days with cool evenings provided the grapes with the best ripening conditions.

Vinification:

All the vineyard parcels were harvested at optimum ripeness and vinified separately. The grapes were picked in the early morning hours to ensure they arrived at the cellar in optimum condition and all efforts were made to limit their exposure to oxygen. After pressing the grapes, only 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.

www.kleinezalze.co.za

