

ANNO 1695
KLEINE ZALZE
SOUTH AFRICA
Cellar Selection



Pinotage 2025

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 growing season delivered ideal conditions for Pinotage, with good winter rainfall, a mild spring, and a warm, even summer. Cool nights and dry weather encouraged slow ripening, healthy fruit, and excellent flavour concentration. Stable harvest conditions allowed grapes to be picked at optimal maturity, producing wines with outstanding balance, freshness, and structure. The result is a vintage distinguished by purity of fruit, elegance, and excellent ageing potential.

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 color. 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 with vibrant aromas of dark cherry, plum, mulberry, and subtle hints of spice and mocha. The palate is layered with intense red and black fruit, supported by bright natural acidity that brings freshness and energy. Fine, ripe tannins create a silky, well-balanced mouthfeel, while the elegant structure delivers impressive length and poise. Enjoy now for its youthful vibrancy or cellar for up to five years as it continues to develop complexity. A versatile companion to smoky braai'd meats, grilled vegetables, or aromatic curries.

Analysis:

Alc – 14.5% vol RS – 3.5g/l TA – 5.4g/l pH – 3.56

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