



ANNO. 1695

KLEINE ZALZE

STELLENBOSCH

VINEYARD SELECTION



SAUVIGNON BLANC 2020

WINE OF ORIGIN:

Western Cape

VITICULTURE:

The 2020 vintage was short and intense, and the Sauvignon Blanc was picked 10 days earlier than normal. Moderate day temperatures and cool evenings led to amazing quality with intense flavour profiles. The wine was produced from selected dryland vineyards in Stellenbosch (False Bay), Durbanville and Darling. Canopy management involved an early suckering action and breaking leaves in the bunch zone to get sufficient sunlight on the bunches at an early stage.

VINIFICATION:

The grapes were picked very early in the morning. Every process from picking to bottling was done super reductive with dry ice being added in the bins in the vineyard already. After destemming and crushing we gave at least 24hours skin contact. Only the free run juice was settled for 1 day and then racked to the fermentation vessel. It was inoculated with selected yeast strain and fermentation took place at 13°C. The wine spent 7 months on the primary lees before being blended and bottled.

WINEMAKER'S NOTE:

Intense flavours of gooseberries, kiwi and a strong herbal interest. The palate reveals layers of complexity with mineral structure and greener notes. Enjoy now or cellar for the next 5 years.

www.kleinezalze.co.za

