



PINOTAGE 2018

Wine of Origin:
Western Cape

Viticulture:

The grapes for this blend come primarily from the Swartland, but also include parcels of fruit from other areas including Stellenbosch. 2018 was yet again a very dry season and a relatively warm winter. This posed a few challenges that the winemaking team had to manage carefully in the winery and at blending. That said, the dry conditions meant that the fruit was exceptionally healthy and with careful viticulture we still managed to obtain even ripening of the grapes and very good physiological ripeness at harvest.

Vinification:

After picking, the grapes were destemmed only 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:

At Kleine Zalze we always try to have wines that show balance and elegance over power, and this wine is no exception. A bouquet of red berries, plums and violets give way to a rich balance that has just a touch of fynbos herbaceous notes that perfectly balance the ripe fruit. The elegant tannin structure will allow the wine to mature well over the next 5-8 years. This wine is delightful on its own but can be successfully paired with light meat dishes.

