

Grapes
100% Grenache

Region/Appellation
W.O. Coastal Region

Alcohol by volume
13.5%

Residual Sugar
2.6 g/l

pH
3.53

Total Acidity
5.5 g/l

Drinking Window
2025 - 2028

Tasting Guide
A B C **D** E
Light Medium Full

Tasting note printed
20/04/2025

Vineyard Selection Grenache

2021 6x75cl

Winemaker Notes

This is a very fragrant and delicate wine but with amazing concentration and depth of flavour. A bouquet of fresh strawberries and dried rose petal gives way to a dancing palate full of fresh berries with zippy acidity and flavours of wild bramble with hints of all-spice that are perfectly balanced with a fine and supple tannin structure. On the lingering finish other subtle nuances start to show too.

Vineyard

The grapes for this wine were sourced from an old vineyard in Darling in the Swartland area.

Winemaking

When vinifying Grenache, a light touch is imperative. The grapes were destemmed, and the whole berries were added on top of a bed of whole bunches. This 20% whole bunch contributes to the generous red berry aromas in the wine. Fermentation took place over 2 weeks with only 2 pump overs per day to achieve the perfect balance of the delicate flavours and soft tannin structure of Grenache. Only the "free-run" wine was transferred to a combination of 3rd fill French oak barrels and terracotta Amphorae for 10 month's maturation on the lees.

Vintage

Kleine Zalze concluded the 2021 harvest by mid-April. The wine is all safely in the winery and we are very happy with the vintage and extremely excited at this early stage about the exceptional wines that will flow from the 2021 crop, with our Chenin blanc probably leading the pack. Excellent winter rains and late rains into spring ensured good moisture content in the soil with the onset of the growing season. The prolonged cool spring weather meant that bud burst was about two weeks later than normal and slightly uneven. The subsequent moderate to cool weather during flowering and berry set continued into the rest of the growing season. The much cooler than normal growing season meant that we started harvest two weeks later than normal. The cool weather also persisted through the harvest period leading to not only exceptional acidity in the grapes and wine but the best acid balance ever seen in our grapes and wine. The harvest was briefly interrupted by a fairly large rain event, of nearly 60mm, early in March. This was initially a cause for some concern. However, moderate and dry weather following the rain actually ensured a long healthy ripening for our grapes and the late ripening varieties, such as Cabernet Sauvignon, reached physiological ripeness at lower sugar levels than normal. All in all, the vintage resulted in wines that have amazing balance and finesse and what they may not have in power they will make up with great purity and elegance. We are really pleased with the season and look forward to sharing the wines we have made with you in the coming months and years.

Food match

Serve lightly chilled with salmon or simply enjoy with a variety of charcuterie.

