KLEINE ZALZE
STELLENBOSCH

Project Z Sweet Fortified NV
6 x Half Bottles 6×37.5cl

Grapes
Chenin Blanc
Sauvignon Blanc
Viognier

Region/Appellation
Coastal Region

Alcohol by volume
16.00%

Residual Sugar
182.5 g/l

pH
3.83

Total Acidity
5.6 g/l

Drinking Window
2024 - 2040

Tasting Guide
1 2 3 4 5 6 7 8
Dry Medium Sweet

Tasting note printed
28/03/2024

Winemaker Notes

This non-vintage Sweet Fortified wine pays tribute to this part of the Cape's wine history but adds a dashing element of irreverence. As the grapes fermented, pure grape spirit was added to arrest the fermentation process and capture the essence of nectar, honey and natural sugars. Ageing in oak barrels broadened the wine, giving it power and weight in a cloak of sweet, delicious elegance. Making this wine is an ongoing process. Each year only a small number of bottles are drawn from the barrels, which are then topped up with fresh wine from a new vintage making this an ongoing and multi-generational tribute to a magisterial part of the great South African wine culture.

Vineyard

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Winemaking

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Food match

Mild Creamy Cheeses

Enjoy with a mature cheddar.