

Kleine Zalze Vineyard Selection Chenin Blanc 2004

Medium straw colour. Concentrated aromas of tropical fruit and honeysuckle on the nose. Ripe peach and tropical fruit flavours combine with layers of smokiness that give this wine a rich and creamy mouth feel on the palate. A well-balanced wine with an elegant acidity.

This wine will compliment most seafood dishes, especially a prawn risotto and a juicy, seared tuna steak. It will also go well with pork chops, smoked gammon, chicken and spicy Indian dishes.

variety : Chenin Blanc | Chenin Blanc

winery :

winemaker : Johan Joubert

wine of origin : Stellenbosch

analysis : alc : 14.5 % vol rs : 7.7 g/l pH : 3.45 ta : 6.9 g/l

type : White **wooded**

pack : Bottle **size :** 0 **closure :** 0

SA Young Wine Show 2004 - Silver Medal
Decanter World Wine Awards 2005 - Gold Medal
Swiss International Air Lines Wine Awards 2005 - Bronze
Chenin Challenge 2005 - 3 ½ Stars
SAA Wine List (September 2004) 2005 - 1st & Premium Class

ageing : Enjoy now or mature for 3-5 years.

about the harvest: Sugar level at harvest: 25.5-26.5° Balling

in the cellar : After crushing, the juice was given extended skin contact prior to pressing. The fermentation process was started in a stainless steel tank, then the juice was transferred into oak barrels at 12° Balling. Fermentation was completed in the barrels at a controlled temperature, then 30% of the wine underwent malolactic fermentation. Lees contact was given throughout the 7-month barrel maturation period.

Oak Maturation: 100% French oak barrels; 50% new and 50% second fill barrels