

## Kleine Zalze Cellar Selection Chenin Blanc Bush Vines 2005

Strong tropical, ripe pineapple, peach aromas show on the nose and are complemented by a long, clean, crisp aftertaste. This medium full style Chenin Blanc will mature for up to two years in the bottle.

This wine can be enjoyed with seafood such as prawns and fresh tuna. It will also complement pork chops, ham, chicken and Indian food.

**variety :** Chenin Blanc | Chenin Blanc

**winery :** Kleine Zalze Wines

**winemaker :** Johan Joubert

**wine of origin :** Stellenbosch

**analysis :** alc : 14.5 % vol   rs : 8.4 g/l   pH : 3.70   ta : 6.3 g/l

**type :** White

**pack :** Bottle



**in the vineyard :** The grapes were harvested from low yield-bearing bush vines. Yields averaged approximately 8 tons per hectare. These vineyards are situated at lower lying altitude with southwestern facing slopes. The grapes were planted on deep red soils with superb water retention. This leads to a good root development, which supplies the vines with optimum moisture during the summer ripening period.

**about the harvest:** The grapes were harvested from 23 - 24.5° Balling early in the morning and immediately cooled down to 12°C.

**in the cellar :** Extended skin contact followed. After good settling, the wine was cold fermented and left on the lees for three months before filtration and bottling.

### Kleine Zalze Wines

Stellenbosch

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