

## Kleine Zalze Cellar Selection Chardonnay 2005

This is a smooth, medium-full style wine with good mango, ripe apple and lemon flavours. A good fruit balance shows on the palate and carries through to the finish.

The 2005 Chardonnay is a very pleasant wine to enjoy chilled any time of the day. It goes well with any seafood, pasta, chicken and salads.

**variety :** Chardonnay | Chardonnay

**winery :** Kleine Zalze Wines

**winemaker :** Johan Joubert

**wine of origin :** Stellenbosch

**analysis :** alc : 14.0 % vol   rs : 2.1 g/l   pH : 3.64   ta : 5.8 g/l

**type :** White

**pack :** Bottle



**in the vineyard :** The grapes, coming from Wellington and Villiersdorp, was separately picked and fermented at different sugar levels to insure a balance of citrus, mango fruit.

**about the harvest:** The grapes were harvested from low yield bearing trellised vines. Yields averaged between 6 to 8 tons per hectare. The relatively cool ripening conditions led to Chardonnay fruit being harvested with excellent cultivar fruit flavours. The vineyards are situated at a higher altitude south western facing slopes with soils with good water retention. After being harvested at full ripeness, the juice was left in contact with the skins.

**in the cellar :** The fermentation process took place in stainless steel tanks. After fermentation the wine was left on the lees for four months to add complexity and fullness to the wine.

### Kleine Zalze Wines

Stellenbosch

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