

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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