

Foot of Africa Chenin Blanc/Chardonnay 2005

This medium bodied wine shows strong tropical, citrus, pineapple aromas on the nose and are complimented with a long, clean crisp aftertaste.

This wine can be enjoyed with any seafood dish or salad. It will also compliment other dishes like pork chops, pasta, ham or chicken.

variety : Chenin Blanc | 70% Chenin Blanc, 30% Chardonnay

winery : Kleine Zalze Wines

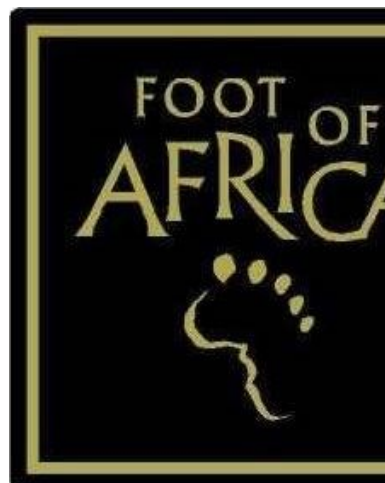
winemaker : Johan Joubert

wine of origin : Western Cape

analysis : alc : 14.5 % vol rs : 3.7 g/l pH : 3.4 ta : 6.1 g/l

type : White

pack : Bottle



in the vineyard : This blend consists of 70% Stellenbosch Bush Vine grapes and 30% Coastal region Chardonnay.

about the harvest: The grapes were harvested between 23-24th Belling, destorked and extended skin contact followed. The grapes were separately picked early in the morning to protect the fruit flavours. The grapes were carefully selected by hand to ensure that only grapes at optimum ripeness are used. The yield averaged at 5 tons per hectare.

in the cellar : After good settling the wine was cold fermented and left on its' lees for 2 months before bottling.

Kleine Zalze Wines

Stellenbosch

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