

Foot of Africa Chardonnay 2005

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.

A very pleasant wine to enjoy chilled any time of the day. It goes well with any seafood, pasta, chicken and salads.

variety : Chardonnay | 100% Chardonnay

winery : Kleine Zalze Wines

winemaker : Johan Joubert

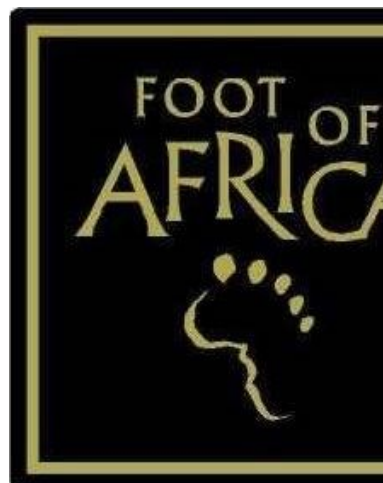
wine of origin : Western Cape

analysis : alc : 14.5 % vol rs : 3.2 g/l pH : 3.43 ta : 5.5 g/l

type : White

about the harvest: The grapes were harvested from low yield bearing trellised vines. The relatively cool ripening conditions led to Chardonnay fruit being harvested with excellent cultivar fruit flavours.

in the cellar : The grapes, coming from Wellington, Villiersdorp and Robertson, was separately picked and fermented at different sugar levels to insure a balance of citrus, mango fruit. After being harvested at full ripeness, the juice was left in contact with the skins. The fermentation process took place in stainless steel tanks. After fermentation the wine was left on the lees for 4 months to add complexity and fullness.



Kleine Zalze Wines

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