

Kleine Zalze Vineyard Selection Barrel Fermented Chenin Blanc 2005

Medium straw colour. Concentrated aromas of tropical honeysuckle fruit with hints of botrytis on the nose. Ripe peach and tropical fruit flavours combine with layers of smokiness that give this wine a rich and creamy mouth feel on the palate. A well-balanced wine with an elegant acidity.

This wine will compliment most seafood dishes, especially a prawn risotto and a juicy, seared tuna steak. It will also go well with pork chops, smoked gammon, chicken and spicy Indian dishes.



variety : Chenin Blanc | Chenin Blanc

winery : Kleine Zalze Wines

winemaker : Johan Joubert

wine of origin : Stellenbosch

analysis : alc : 14.5 % vol rs : 8.3 g/l pH : 3.5 ta : 6.3 g/l

type : White **wooded**

pack : Bottle

2007 International Wine and Spirit Competition - Trophy (Best in the World)

2007 Juliet Cullinan Wine Connoisseur's Awards - First: Chenin Blanc

2006 Wine Magazine Chenin Blanc Challenge: 4 Stars

ageing : Enjoy now or mature for 3â€”5 years.

in the cellar : After crushing, the juice was given extended skin contact prior to pressing. The fermentation process was started in a stainless steel tank, then the juice was transferred into oak barrels at 12Â° Balling. Fermentation was completed in the barrels at a controlled temperature, then 30% of the wine underwent malolactic fermentation. Lees contact was given throughout the 7-month barrel maturation period.

Oak Maturation: 100% French oak barrels; 30% new and 70% second fill barrels

Kleine Zalze Wines

Stellenbosch

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