Kleine Zalze Vineyard Selection Barrel Fermented Chardonnay 2005



The 2005 Barrel Fermented Chardonnay is a very elegant, well-balanced, medium-bodied wine. The citrus fruit flavours of the Chardonnay grapes are well integrated with the oak flavours which give the wine a long, lingering aftertaste.

This wine will complement fish or chicken dishes, especially with a richly flavoured sauce. The 2005 Chardonnay Barrel Fermented can also be enjoyed with cheeses such as Brie and Camembert.

variety : Chardonnay | Chardonnay
winery : Kleine Zalze Wines
winemaker : Johan Joubert
wine of origin : Stellenbosch
analysis : **alc :** 14.0 % vol **rs :** 2.4 g/l **pH :** 3.43 **ta :** 5.9 g/l
type : White **wooded**
pack : Bottle

in the vineyard : The relatively cool ripening season led to Chardonnay fruit being harvested at full optimum ripeness. Small berries were formed, developing good Chardonnay fruit flavours.

about the harvest: After early-morning harvesting at a sugar level of 24Â° Balling, the grapes were left in static drainers for 6 hours to extract enough flavour from the skins.

in the cellar : The fermentation process was started in stainless steel tanks after which the wine fermented in 20% new, 30% second fill and 50% third fill French oak barrels. After fermentation, malolactic fermentation started in the barrel and the wine was left on the lees for 4 months. Half-way through malolactic fermentation the wine was sulphered, racked, and filtered before bottling.
Oak maturation: 20% New French oak barrels, 30% Second fill French oak barrels, 50% Third fill French oak barrels

Kleine Zalze Wines

Stellenbosch

021 880 0717

www.kleinezalze.co.za