

Kleine Zalze Cellar Selection Chardonnay 2006

This is an elegant, smooth, well balanced style wine with good citrus, ripe apple and lemon flavours. The extensive lees contact ensures that this wine finish with a long, lingering aftertaste.

The 2006 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 : 13.5 % vol rs : 2.4 g/l pH : 3.21 ta : 6.3 g/l

type : White

pack : Bottle

in the vineyard : Yields averaged at 6 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.

about the harvest: The grapes, coming from Kleine Zalze vineyards, were picked early in the morning at different sugar levels to insure a balance of citrus, mango fruit. The grapes were harvested from low yield bearing trellised vines.

in the cellar : After fermentation the wine was left for 4 months on the lees before bottling. 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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