

Foot of Africa Chardonnay 2006

An elegant, smooth, well-balanced style wine with good citrus, ripe apple and lemon flavours. The extensive lees contact ensured that this wine finish with a long, lingering aftertaste.

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 : 13.5 % vol rs : 2.6 g/l pH : 3.24 ta : 6.3 g/l

type : White

pack : Bottle **closure :** Cork

in the vineyard : 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. After fermentation the wine was left for 4 months on the lees before bottling. The grapes were harvested from low yield bearing trellised vines. Yields averaged at 6 tons per hectare. The relatively cool ripening conditions led to Chardonnay fruit being harvested with excellent cultivar fruit flavours.

in the cellar : 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 to the wine.



Kleine Zalze Wines

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