

Kleine Zalze Vineyard Selection Barrel Fermented Chenin Blanc 2006

Medium straw colour. Concentrated aromas of tropical honeysuckle fruit with hints of botrytis on the nose. Ripe peach, layers of tropical fruit, both combined with subtle wood 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 : 15.0 % vol rs : 5.7 g/l pH : 3.5 ta : 7.0 g/l

type : White **wooded**

pack : Bottle

2007 Michelangelo International Wine Awards - Double Gold Medal

ageing : Enjoy now or mature for 3 - 5 years.

in the vineyard : The grapes were harvested from low yield-bearing bush vines from the Helderberg region. Yields averaged approximately 8 tons per hectare. These vineyards are situated at lower lying altitude with southwestern facing slopes. The vines were planted on deep red soils with superb water retention. This leads to a good root development, which supplies the vines with optimum moisture during the summer ripening period.

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 12°C. 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: 30% New and 70% second fill French oak barrels



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Stellenbosch

021 880 0717

www.kleinezalze.co.za