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Kleine Zalze Vineyard Selection Barrel Fermented Chardonnay 2006

A very elegant, well-balanced, medium-bodied wine. The orange peel fruit flavours of the Chardonnay grapes are well integrated with the oak flavours which give the wine a creamy, long, fresh aftertaste.

This wine will complement fish or chicken dishes, especially with a richly flavoured sauce. The 2006 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 :** 13.0 % vol **rs :** 2.3 g/l **pH :** 3.08 **ta :** 7.4 g/l
type : White **wooded**
pack : Bottle **closure :** Cork

in the vineyard : The relatively cool ripening season of 2006 led to Chardonnay fruit ripening at optimum temperatures. Small berries were formed, developing good, ripe mango orange zest 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, 20% second fill and 60% 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 sulphured, racked, filtered before bottling.
Oak: 20% New French oak barrels
20% Second fill French oak barrels
60% Third fill French oak barrels

Kleine Zalze Wines

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