

Kleine Zalze Cellar Selection Chardonnay 2007

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

Serve chilled, can be enjoyed with a wide variety of dishes for example any seafood, pasta, chicken or salads.

variety : Chardonnay | Chardonnay

winery : Kleine Zalze Wines

winemaker : Johan Joubert

wine of origin : Stellenbosch

analysis : alc : 14 % vol rs : 3.9 g/l pH : 3.22 ta : 6.9 g/l

type : White

pack : Bottle **closure :** Cork

in the vineyard : The grapes come from Kleine Zalze vineyards from the Stellenbosch and Wellington regions. 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 two blocks from different regions were harvested at full ripeness, where after the juice was left in contact with the skins. Approximately 5% of the grapes with natural botrytis were harvested later. The grapes were harvested from low yield bearing trellised vines. Yields averaged at 6 tons per hectare.

in the cellar : The two blocks from different regions were harvested at full ripeness, where after the juice was left in contact with the skins. Approximately 5% of the grapes had natural botrytis and were later added before fermentation to add complexity to the juice. The fermentation process took place in stainless steel tanks. After fermentation the wine was left on the lees for four months and selectively blended before bottling.



Kleine Zalze Wines

Stellenbosch

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