

## Kleine Zalze Cellar Selection Chenin Blanc Select Cuvee 2007

---

Strong tropical, ripe pineapple, peach aromas show on the nose and are complemented by a long, slightly botrytis, full aftertaste.

This wine can be enjoyed with seafood such as prawns, crayfish and also green salads. Serving chilled this selected="true" food pairing wine will compliment a variety of white meat dishes.

---

**variety :** Chenin Blanc | 100% Chenin Blanc

**winery :** Kleine Zalze Wines

**winemaker :** Johan Joubert

**wine of origin :** Stellenbosch

**analysis :** alc : 14.5 % vol   rs : 8.0 g/l   pH : 3.46   ta : 6.7 g/l

**type :** White

**pack :** Bottle   **closure :** Cork

---

2009 SurePure Chenin Blanc Challenge - 4 stars

2008 Veritas Awards - Gold Medal

---

### ageing :

This medium bodied style Chenin Blanc will mature for up to two years in the bottle.

### in the vineyard :

The grapes were harvested from low yield-bearing bush vines identified to produce optimum ripe botrytis infected grapes from the Helderberg region. Yields averaged approximately 5 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.

### about the harvest:

The grapes were harvested from 24 - 25.5° Balling early in the morning and immediately cooled down to 12°C.

### in the cellar :

Extended skin contact followed. After good settling, the wine was cold fermented and left on the lees for three months before filtration and bottling.



## Kleine Zalze Wines

Stellenbosch

021 880 0717

[www.kleinezalze.co.za](http://www.kleinezalze.co.za)