

Kleine Zalze Vineyard Selection Barrel Fermented Chenin Blanc 2008

On the nose, there are concentrated aromas of tropical honeysuckle fruit with hints of botrytis and well balanced French oak wood flavours. Ripe peach, layers of tropical fruit, both combined with subtle wood give this wine a rich and creamy mouth feel, with an elegant acidity in the background.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Kleine Zalze Wines

winemaker : Johan Joubert

wine of origin : Stellenbosch

analysis : alc : 14.5 % vol rs : 2.8 g/l pH : 3.56 ta : 6.0 g/l

type : White **wooded**

pack : Bottle **closure** : Cork

2010 Guala Closures Chenin Blanc Challenge - Best Chenin Blanc Overall and Best Wooded

2009 International Wine Challenge - International Chenin Blanc Trophy & Stellenbosch White Trophy

2009 SurePure Chenin Blanc Challenge - 4 stars

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

in the vineyard : The grapes were harvested from low yield-bearing (approx. 8 tons/ha) bush vines from the Helderberg region. Low altitudes and southwestern facing slopes provide an ideal growing climate. In addition, deep red soils resulted in superb water retention which leads to a good root development and optimal moisture supply during the summer ripening period. The low crop, age of the vineyard and cool microclimate during the ripening period ensured a healthy acidity pH level for good bottle maturation of at least 3 years.

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; subsequently the juice was transferred into oak (30% new and 70% second fill) barrels at 12°B. Fermentation was completed in the barrels at a controlled temperature. Thereafter, one third of the wine underwent malolactic fermentation. Lees contact was given throughout the 6-month barrel maturation period.



Kleine Zalze Wines

Stellenbosch

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