

Kleine Zalze Cellar Selection Chardonnay 2008

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 : 13.5 % vol rs : 1.7 g/l pH : 3.57 ta : 6.3 g/l

type : White

pack : Bottle **closure :** Cork

ageing : This wine is ready to be enjoyed now, but can be matured for a further 2 years in the bottle.

in the vineyard : The grapes, coming from Stellenbosch and Robertson regions, were picked early in the morning to ensure a balance of citrus, mango fruit. The high altitudes and south western facing slopes from Stellenbosch provided a good growing climate for the vines.

about the harvest: The low yield bearing(6 t/ha) were harvested early in the morning to ensure excellent cultivar fruit flavours.

in the cellar : After harvesting the two blocks at full ripeness, the juice was left in contact with the skins for an extended period. Fermentation took place in stainless steel tanks and was followed by four months of lees contact before the final blend was composed. Stellenbosch, the dominant volume were blended after fermentation with 40% of the Robertson Chardonnay wine.



Kleine Zalze Wines

Stellenbosch

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