

## Kleine Zalze Vineyard Selection Barrel Fermented Chardonnay 2008

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

This wine will complement fish or chicken dishes, especially with a richly flavoured sauce.

**variety :** Chardonnay | Chardonnay

**winery :** Kleine Zalze Wines

**winemaker :** Johan Joubert

**wine of origin :** Stellenbosch

**analysis :** alc : 13.5 % vol   rs : 4.2 g/l   pH : 3.32   ta : 7.2 g/l

**type :** White   **wooded**

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

**in the vineyard :** The relatively cool ripening season of 2008 provided optimal conditions for the ripening of Chardonnay fruit. Grapes were carefully chosen from specific vineyards from deep, red Stellenbosch Glenrosa soils and blend with grapes from deep red Robertson Karoo soils. With their small berries and intense cultivar fruit flavours, the portion of grapes from the Stellenbosch region added to the complexity in the wine.

**about the harvest:** After early-morning harvesting at a sugar level of 23.5°B, the grapes were left in static drainers for 6 hours to extract 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 the alcoholic fermentation was completed, malolactic fermentation commenced in the barrel and the wine was left on the lees for 4 months. Half-way through malolactic fermentation the wine was sulphured, racked and filtered before bottling. Barrel maturation took place in 20% new, 20% second fill and 60% third fill French oak barrels.



### Kleine Zalze Wines

Stellenbosch

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