

Kleine Zalze Cellar Selection Chenin Blanc Bush Vines 2010

Strong guava combined with ripe pineapples and peach aromas show on the nose and follow through to the palate. They are complemented by a long, clean, crisp aftertaste. This medium to full style of Chenin Blanc will mature for up to two years in the bottle.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Kleine Zalze Wines

winemaker : Johan Joubert

wine of origin : Stellenbosch

analysis : alc : 14.0 % vol rs : 3.0 g/l pH : 3.37 ta : 6.3 g/l

type : White **style :** Dry **body :** Medium **taste :** Fruity

pack : Bottle **closure :** Cork

International Wine Challenge 2011 - Silver Medal
Concours Mondial 2011 - Silver Medal

ageing : This medium full 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 (approx. 6 tons/ha) from low altitude southwest facing slopes in the Helderberg region. The blocks were divided in two sections and the canopy was left unsuckered on the area which was harvested later. Deep red soils with superb water retention led to good root development, providing optimal moisture supply to the vines during the summer ripening period.

about the harvest: The grapes were harvested from 22° - 23° Balling early in the morning and immediately cooled down to 12°C.

in the cellar : Extended skin contact on both blending components followed and after a settling period, the wine was cold fermented and left on the lees for three months. 60% of the rich and riper, slightly botrytis style were blended with 30% of the fresh and fruitier, earlier harvested wine.



Kleine Zalze Wines

Stellenbosch

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