

## Kleine Zalze Cellar Selection Chardonnay 2010

An elegant, smooth, well balanced wine with fine citrus, ripe apple and pear flavours. The Stellenbosch wine with its strong complex flavours on the palate were carefully blended with the lime, minerally Robertson wine thus giving a wine with a good balanced structure.

**variety :** Chardonnay | 100% Chardonnay

**winery :** Kleine Zalze Wines

**winemaker :** Johan Joubert

**wine of origin :** Western Cape

**analysis :** alc : 14 % vol   rs : 2.9 g/l   pH : 3.53   ta : 6.1 g/l

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

**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 due to the healthy pH acidity balance.

**in the vineyard :** The high altitudes and south western facing slopes from Stellenbosch provided a good growing climate for the vines.

**about the harvest:** The grapes, coming from Stellenbosch and Robertson regions, were picked early in the morning to ensure a balance of citrus, white pear and mango fruit. The low yield bearing (6 t/ha) were harvested early in the morning to ensure excellent cultivar fruit flavours. Grapes coming from the limestone soils of the Robertson region were picked at optimum ripeness to ensure good cultivar intensity.

**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 the Robertson Chardonnay wine.



### Kleine Zalze Wines

Stellenbosch

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