

Foot of Africa Chenin Blanc 2010

Rich tropical, lime and guava aromas show on the nose and are complemented by a long, full, crisp aftertaste. This wine is easy drinking with a good balance of Chenin Blanc flavours that complements various dishes.

This wine can be enjoyed with seafood dishes like prawns and tuna. It will also compliment other dishes like pork chops, ham, chicken and Indian cuisine.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Kleine Zalze Wines

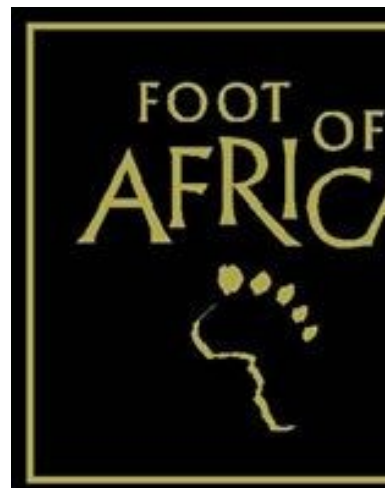
winemaker : Johan Joubert

wine of origin : Western Cape

analysis : alc : 13.5 % vol rs : 2.7 g/l pH : 3.32 ta : 6.5 g/l

type : White

pack : Bottle **closure :** Cork



in the vineyard : One of our farms is situated at Africa's southern tip, known as The Foot of Africa, the name given to this fine wine. These vineyards are situated at lower lying altitude with southwestern facing slopes. A combination of sand and deep red soils with good water retention led to good root development, supplying the vines with optimum moisture during the summer ripening period. Yields averaged 8 to 10 tons per hectare.

about the harvest: The grapes were harvested from low yield-bearing bush and trellised vineyards along the most southern regions of our coastline.

The grapes were harvested between 22 - 23°B early in the morning and immediately cooled down to 12°C. Extended skin contact followed. After good settling the wine was cold fermented and left on the lees for two months before filtration and bottling.

in the cellar : Extended skin contact followed. After good settling the wine was cold fermented and left on the lees for two months before filtration and bottling.

Kleine Zalze Wines

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