

Kleine Zalze Cellar Selection Chardonnay 2011

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, mineral 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 grapes were harvested from 60% Stellenbosch vineyards and 40% Robertson vineyards. Ripening on the cool micro climate temperatures, orange peel citrus and white pear fruit flavours were obtained in the grapes. 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) vineyards were harvested early in the morning to ensure excellent cultivar fruit flavours. Grapes coming from the limestone soils of the Robertson region were picked earlier to ensure good, flinty limestone 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 24 hour 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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