

Kleine Zalze Cellar Selection Chenin Blanc Bush Vines 2011

Strong guava combined with ripe pineapple, litchi and peach aromas show on the nose and follow through to the palate. They are complemented by a long, clean, crisp aftertaste.

variety : Chenin Blanc | 100% Chenin Blanc
winery : Kleine Zalze Wines
winemaker : Johan Joubert
wine of origin : Stellenbosch
analysis : alc : 14.0 % vol rs : 3.3 g/l pH : 3.33 ta : 6.7 g/l
type : White **style :** Dry **body :** Medium **taste :** Fruity
pack : Bottle **closure :** Cork

International Wine Challenge 2012 - Bronze

ageing : This medium to full style of Chenin Blanc will mature for up to two years in the bottle.

in the vineyard : Only one suckering early on were given to the selected blocks and the canopy left to protect the grapes against direct sunlight. We harvested the block twice during the ripening season to ensure grapes with typical fresh varietal-fruit and with only 15% botrytis. Deep red Scalie 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 early in the morning from old, low yield-bearing bush vines, southwest facing, in the Helderberg region. The crop were approximately 6 tons/ha.

in the cellar : The grapes were harvested separately at sugar levels of 22° - 23° Balling early in the morning and immediately cooled down to 12°C. 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. A portion of the rich and riper, slightly botrytis style were blended with the fresh and fruitier, earlier harvested wine.



Kleine Zalze Wines

Stellenbosch

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