

Kleine Zalze Vineyard Selection Chenin Blanc 2011

On the nose, there are concentrated aromas of tropical, peach and litchi fruit with hints of botrytis and well balanced French oak wood flavours. Ripe layers of tropical fruit, both combined with subtle wood give this wine a rich and creamy mouth feel, with an elegant acidity in the background.

variety : Chenin Blanc | 100% Chenin Blanc
winery : Kleine Zalze Wines
winemaker : Johan Joubert
wine of origin : Stellenbosch
analysis : alc : 14.5 % vol rs : 3.5 g/l pH : 3.39 ta : 6.6 g/l
type : White **style :** Dry **taste :** Fruity **wooded**
pack : Bottle **closure :** Cork

Decanter World Wine Awards 2013 - Bronze
Veritas Wine Awards 2012 - Silver Medal
Michelangelo CCL Label International Wine Awards 2012 - Silver
Old Mutual Trophy Wine Show 2012 - Bronze
International Wine Challenge 2012 - Commended
Decanter World Wine Awards 2012 - Silver Medal
Concours Mondial de Bruxelles 2012 - Gold Medal

ageing : Enjoy now or mature for 3 - 5 years.

in the vineyard : The grapes were harvested from low yield-bearing (approx. 6 tons/ha) bush vines from the Helderberg region. Low altitudes and southwestern facing slopes provide an ideal growing climate. In addition, deep red and granite Scali soils resulted in superb water retention which led to a good root development and optimal moisture supply during the summer ripening period. The canopy of the bush vines was left unsuckered to ensure a cool micro climate around the grapes. The low crop, age of the vineyard and cool microclimate during the ripening period ensured a healthy acidity pH level for good bottle maturation of at least 3 years.

about the harvest: The grapes were picked at 24° Balling.

in the cellar : After crushing, the juice was given extended skin contact prior to pressing. The fermentation process was started in a stainless steel tank; subsequently the juice was transferred into oak (20% new, 40% second fill and 40% third fill) barrels at 12° B. Fermentation was completed in the barrels at a controlled temperature. Lees contact was given throughout the 7-month barrel maturation period.



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Stellenbosch

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