

Zalze Bush Vines Chenin Blanc 2011

Upfront tropical, guava flavours on the nose and ripe peach and pineapple aromas that follow through to the palate. This wine is an excellent example of a rich and ripe bushvine Chenin Blanc style with fresh, flinty flavours and a long, clean, crisp aftertaste.

This wine can be enjoyed with seafood such as prawns, crayfish and also green salads. It will also complement a variety of white meat dishes.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Kleine Zalze Wines

winemaker : Johan Joubert

wine of origin : Coastal Region

analysis : alc : 14.0 % vol rs : 3.8 g/l pH : 3.39 ta : 6.1 g/l

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

pack : Bottle **closure :** Cork

2009 SurePure Chenin Blanc Challenge - 4 stars

2008 Juliet Cullinan Awards - Gold Medal



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

in the vineyard : The 2011 vintage was, due to a 2°C higher day-night average temperature, 14 days earlier than the 2010 vintage. This ensured that we received our Chenin Blanc bushvine grapes before the extreme heat waves that normally has an effect on the fruit and freshness of the varietal. The physiological ripeness of the fruit was earlier which means that we received grapes with excellent cultivar character with a natural fresh fruit acidity.

The grapes were harvested from low yield-bearing bush vines (approx. 6 tons/ha) from low altitude southwest facing slopes in the Helderberg region. The blocks were divided in two sections and the canopy was left unsuckered on the area which was harvested later. Deep red 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 separately at sugar levels of 22 and 23°B early in the morning and immediately cooled down to 12°C.

in the cellar : 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. 60% of the rich and riper, slightly botrytis style were blended with 30% of the fresh and fruitier, earlier harvested wine.

Kleine Zalze Wines

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