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Kleine Zalze Cellar Selection Chenin Blanc Bush Vines 2012

Strong citrusy, litchi and guava aromas on the nose with ripe pineapple and peach flavours that follows through on 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 : Coastal
analysis : **alc :** 14.0 % vol **rs :** 4.0 g/l **pH :** 3.27 **ta :** 6.9 g/l
type : White **style :** Dry **body :** Medium **taste :** Fruity
pack : Bottle **closure :** Cork

Decanter World Wine Awards 2013 - Bronze
Winemakers' Choice Diamond Award Winning White Wines 2012

ageing : This fresh and fruity style of Chenin Blanc will develop well through bottle ageing.

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 5% 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 from 70% southwest facing, low yield-bearing bush vines from the Helderberg region and 30% from southwest sloping Coastal vineyards. The crop were approximately 6 tons/ha.

The grapes were harvested separately at sugar levels of 22 and 23ºB 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 four months. A portion of the rich and riper, slightly botrytis Stellenbosch style were blended with the fresh and fruitier Coastal wine.

Kleine Zalze Wines

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