

Kleine Zalze Cellar Selection Chardonnay 2012

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 :

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 50% old vine Stellenbosch vineyards and 50% trellised 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. 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.

about the harvest: The two blocks were harvested at full ripeness.

in the cellar : The juice was left in contact with the skins for an extended 24 hour period. Slow fermentation took place in stainless steel tanks at very cold temperature and was followed by four months of lees contact before the final blend was composed. With blending the two different regions a unique balance of structure with fruit were obtained.



Kleine Zalze Wines

Stellenbosch

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