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Kleine Zalze Cellar Selection Chenin Blanc Bush Vines 2013

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

2013 Michelangelo International Wine Awards of South African – Gold Medal
2013 Decanter World Wine Awards - Bronze
2012 Winemakers' Choice Diamond Award Winning White Wines

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 had a very good build-up of reserves in our grapes due to the wet 2012 winter which left us with enough moisture in the soil to see us through the warmer months.

Deep red Scalie soils with superb water retention, providing optimal moisture supply to the vines during the summer ripening period. This ensured the fresh fruit of the grapes. The Duplex soils contributed to a longer hanging time due to a shallower root development and the red clay bottom layer of soil.

about the harvest:
The grapes were harvested from 50% southwest facing, low yield-bearing bush vines from the Helderberg region and 50% from southwest sloping Coastal vineyards. The crop were approximately 6 tons/ha.

We harvested the block twice during the ripening season to ensure grapes with typical fresh varietal-fruit and with only 5% botrytis. The grapes were harvested separately at sugar levels of 22 and 23ºB early in the morning and immediately cooled down to 12°C.

The most important quality factor was our time of picking to ensure the fresh varietal fruit character.

in the cellar : Reductively crushed 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.

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