

## Kleine Zalze Vineyard Selection Chardonnay Barrel Fermented 2012

This medium bodied wine has strong aromas of dry pear, citrus and orange peel fruit. The Chardonnay of the Stellenbosch area, with the extended lees contact in the barrels, added complexity and mouth feel to the blend. The grapes from the Robertson Karoo soils give citrus mineral characters with a flinty finish on the palate. This style of wine that we produce, with no malolactic fermentation in the barrel, ensures a fresh, round, crisp aftertaste with clean, strong varietal fruit.

**variety :** Chardonnay | 100% Chardonnay

**winery :** Kleine Zalze Wines

**winemaker :** Johan Joubert

**wine of origin :** Western Cape

**analysis :** alc : 14.0 % vol rs : 2.9 g/l pH : 3.30 ta : 6.8 g/l

**type :** White **style :** Dry **body :** Medium **taste :** Fruity **wooded**

**pack :** Bottle **size :** 0 **closure :** Cork

2013 Michelangelo International Wine Awards of South African – Platinum Awards

### in the vineyard :

What was anticipated to be a relatively quick ripening 2012 season, soon changed to be only one week later than 2011 vintage due to the cold growing season.

The berries were smaller and ripened under cooler conditions due to moderate February temperatures. This determined the quality of the fruit and varietal expression. Grapes were carefully selected from specific vineyards near the Stellenbosch False Bay region and blended with grapes from the Robertson Karoo Scali soils. The grapes from the Stellenbosch region came from old vines that contributed to the complexity in the wine.

**about the harvest:** The grapes were harvested on two different sugar levels -between 22°B and 24°B. 50% of the Robertson fruit were picked earlier to add citrus, flinty aromas in this blend.

**in the cellar :** The grapes were left in static drainers for 6 hours to extract flavour from the skins. The fermentation process was started in stainless steel tanks and fermented with the D47 yeast strain. Halfway through fermentation at 12°B (130g/l RS) the wine was racked and fermented further in 30% new, 50% second fill and 20% third fill French oak barrels. After the alcoholic fermentation was completed, no malolactic fermentation occurred and the wine was left on the lees for 7 months. Barrel fermentation and maturation on the lees took place in 300 liter French tight grain oak.



## Kleine Zalze Wines

Stellenbosch

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