

## Kleine Zalze Cellar Selection Chardonnay 2013

An elegant, smooth, well balanced wine with fine citrus, pear and ripe apple 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 :** alc : 13.5 % vol   rs : 3.5 g/l   pH : 3.37   ta : 6.8 g/l

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

**pack :** Bottle   **closure :** Screwcap

2013 Michelangelo International Wine Awards of South African – Silver Medal

**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 :** Due to the cooler February temperatures and a longer hanging time we received grapes with expressive varietal fresh fruit flavours. 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.

**about the harvest:** 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 at 22.5°C to ensure good, flinty limestone cultivar intensity.

The Chardonnay grapes were harvested 10 days later than normal from Stellenbosch vineyards and trellised Robertson vineyards

**in the cellar :** After harvesting the two blocks at full ripeness, 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

021 880 0717

[www.kleinezalze.co.za](http://www.kleinezalze.co.za)