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Kleine Zalze Family Reserve Chenin Blanc 2012

Concentrated aromas of lime, winter melon and peach fruit on the nose with layers of nuts and herbs on the palate. This magical finesse of fruit are supported by complex
well integrated French oak wood flavours which gives this wine a creamy mouth feel and an elegant, long, fresh, earthy finish.



variety : Chenin Blanc | 100% Chenin Blanc
winery : Kleine Zalze Wines
winemaker : Johan Joubert
wine of origin : Stellenbosch
analysis : **alc :** 13.98 % vol **rs :** 3.3 g/l **pH :** 3.30 **ta :** 6.8 g/l **fso2 :** 33 mg/l
type : White **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

2017 Old Mutual Trophy Wine Show - Trophy for Best Museum Class Chenin Blanc

ageing : Enjoy now or mature up to 15 years at the optimum storage conditions.

This Cuveé Select Chenin Blanc 2012 was crafted after years of experimenting on how each of the different soils (Granite, Oakleaf and Duplex) contributes to the best quality
level of fruit and palate structure.

in the vineyard : The canopy of the bush vines were suckered and tipped to ensure a cool micro climate around the grapes with no direct sun and without botrytis. On all three soil selections
only the best portions of fruit were separately harvested and each then contributes to reach a final goal of pure varietal fruit, elegance and structure.

These selections will be maintained in future to create a Kleine Zalze Icon Chenin Blanc style.

about the harvest: These grapes were harvested from Bush vine vineyards and from three different wards in Stellenbosch.

The grapes were picked separately between 23°balling and 25.5°balling.

in the cellar : 13.98 Grapes were reductively crushed and the juice was given extended skin contact prior to settling. Halfway through fermentation the separate components were transferred into 400-litre fine grain oak barrels (20% new, 40% second and 40% third fill). A slow and long fermentation was completed after ten weeks in the barrels at a controlled temperature. Lees contact
was given throughout the 12-month barrel maturation period.

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