

## Kleine Zalze Vineyard Selection Barrel Fermented Chenin Blanc 2014

On the nose, there are concentrated aromas of peach, lime and litchi fruit with hints of sweet melon and well balanced French oak wood flavours. Ripe layers of fruit, both combined with subtle wood give this wine a good length of fruit and creamy mouth feel, with an elegant acidity in the background.

This wine goes beautifully with seafood, pork and chicken.

**variety :** Chenin Blanc | 100% Chenin Blanc

**winery :** Kleine Zalze Wines

**winemaker :** Johan Joubert

**wine of origin :** Stellenbosch

**analysis :** alc : 13.59 % vol   rs : 3.1 g/l   pH : 3.67   ta : 6.2 g/l   fso2 : 29 mg/l

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

**pack :** Bottle   **size :** 750ml   **closure :** Cork

Old Mutual Trophy Wine Show 2015 - Harold Eedes Trophy for Best Chenin Blanc

Old Mutual Trophy Wine Show 2015 - Gold

Sommelier Wine Awards 2015 - Gold List

Sommelier Wine Awards 2015 - Food Match

International Wine and Spirit Competition 2014 - Silver Outstanding

**ageing :** Enjoy now or mature for 3 - 5 years.

**in the vineyard :** Low altitudes and southwestern facing slopes provide an ideal growing climate. Granite, duplex and scali soils resulted in superb water retention which led to a good deep root development and optimal moisture supply during the summer ripening period. The canopy of the bush vines was left untouched to ensure a cool micro climate around the grapes. The low crop, age of the vineyard (25 - 50 years) and cool microclimate during the ripening period, ensured a healthy acidity pH level for good bottle maturation of at least 3 years.

**about the harvest:** The grapes were harvested from low yield-bearing (approx. 7 tons/ha) bush vines from the Stellenbosch Berg, Helderberg and Bottelary regions.

The grapes were picked at between 22° - 24° balling.

**in the cellar :** After crushing, the juice was given extended skin contact prior to pressing. The fermentation process was started in stainless steel tanks; subsequently the juice was transferred halfway through fermentation at 12°B into oak (20% new, 40% second and 40% third fill) barrels. Fermentation was completed in the barrels at a controlled temperature. Lees contact was given throughout the 5-month barrel maturation period.



### Kleine Zalze Wines

Stellenbosch

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