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Kleine Zalze Methode Cap Classique Vintage Brut Chardonnay Pinot Noir 2009



An old world style sparkling wine crafted from the finest selected parcels of the traditional grape varieties Chardonnay and Pinot Noir, bottle fermented and matured for three years prior to disgorgement. Chardonnay contributes elegance whilst Pinot Noir provides intensity and richness. A subtle pale gold colour in line with a very delicate and elegant nose. A full-bodied classical style Method Cap Classique. Freshly baked brioche and biscotti aromas with a rich lees-creaminess and a tantalizing mineral richness.

Fruit/Desserts; Vegetable/Vegetarian dishes; Dishes with Tomato Sauce; Shellfish/seafood; White fish; Poultry; Game; Lamb/duck; Pork; Veal; Strong cheese/cream dips

variety : Chardonnay | 60% Chardonnay, 40% Pinot Noir
winery : Kleine Zalze Wines
winemaker : Johan Joubert
wine of origin : Stellenbosch
analysis : **alc :** 11.91 % vol **rs :** 7.8 g/l **pH :** 3.03 **ta :** 7.5 g/l
type : Sparkling **taste :** Mineral
pack : Bottle **size :** 750ml **closure :** Cork

2015 Veritas Awards - Double Gold
2014 Michelangelo International Wine and Spirit Competition - Trophy for best MCC & Double Gold
2014 African Cellar Supplies Trophy - Best MCC

in the vineyard : A perfect vintage that will linger a little longer in which we experienced a late and relatively cold winter with average temperatures approximately 1.5° C cooler than the previous vintage. The harvest was approximately 2 weeks later due to the earlier rain and the cooler soil temperatures. The white grapes benefitted from the cooler nights in February and March and the red grapes were positively influenced by the sharp rise in the March temperature, producing good quality fruit with elegant flavours and soft tannins.

The slower growing season resulted in less stress on the vines whilst maintaining the desired balance between growth and fruit expression. Smaller berry development was encouraged by monitoring the moisture content in the soil ensuring that the canopy management kept the berries in the shade. The average cold night and day temperatures increased the fruit acidity and grape quality of the Chardonnay. On the Pinot Noir the cold October and November weather led to smaller berry sizes, loose bunches and a better fruit concentration.

in the cellar : We used the traditional grape varietals, Chardonnay 60% and Pinot Noir 40%, handpicked in the cool of the early morning. Pressing whole bunch, separate parcels of each of the varietals were vinified in stainless steel tanks. At 12° Balling (114 g/l sugar) 15% of both the Chardonnay and Pinot Noir finished fermenting in barrel until dry and blended back before stabilization. With secondary fermentation the wine fermented and matured for 36 months on the lees in the bottle. After rémuage (turning of the bottles) the 2009 Vintage Brut was disgorged and a dosage was added to residual level of 7.8g/l.

Kleine Zalze Wines
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