

Kleine Zalze Vineyard Selection Barrel Fermented Chardonnay 2014

This medium bodied wine has a pronounced bouquet of citrus blossom, lime and ripe pear which is followed by layers of white peach and hints of vanilla on the palate. The wine has great length and persistent minerality.

This, in combination with the fresh natural acidity, makes it an ideal complement to many different foods.

variety : Chardonnay | 100% Chardonnay

winery : Kleine Zalze Wines

winemaker : Johan Joubert

wine of origin : Western Cape

analysis : alc : 14.0 % vol rs : 4.8 g/l pH : 3.11 ta : 6.6 g/l

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

pack : Bottle size : 750ml closure : Cork

ageing : This wine should also mature well and will drink very nicely over the next 5 years.

in the vineyard : 2014 was a challenging season and after a wet winter and further late rains, careful attention had to be paid in the vineyards to ensure the grapes ripen to full maturity without any problems with disease. Grapes were carefully selected from specific vineyards near the Stellenbosch False Bay region and also from the Robertson area.

The grapes from the Stellenbosch region came from old vines that contributed to the rich complexity and depth of the wine, while the Robertson portion of the fruit (grown on Karoo shale soils) brings a bright minerality to the wine.

about the harvest: The grapes were harvested 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 barrels. A combination of 50% new, 30% second fill and 20% third fill French oak barrels were used. After the alcoholic fermentation was

completed no malolactic fermentation was allowed, to preserve the natural acidity, and the wine was left on the lees, in barrel, for 8 months.



Kleine Zalze Wines

Stellenbosch

+27.218800717

www.kleinezalze.co.za