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# Kleine Zalze Cellar Selection Chenin Blanc Bush Vines 2015

Aromas of ripe pineapple and guava jump out of the glass. This is followed by a rich and ripe palate, beautifully balanced by lemon-lime freshness on the back palate




**variety :** Chenin Blanc | 100% Chenin Blanc
**winery :** Kleine Zalze Wines
**winemaker :** Johan Joubert
**wine of origin :** Coastal Region
**analysis :** **alc :** 13.67 % vol **rs :** 3.1 g/l **pH :** 3.25 **ta :** 6.3 g/l **fso2 :** 37 mg/l
**type :** White **style :** Dry **body :** Medium **taste :** Fruity
**pack :** Bottle **size :** 750ml **closure :** Cork

2015 Mundus Vini International Summer Tasting: Best of Show - South Africa White

**ageing :** Flinty mineral notes that linger on the finish definitely mean that this delicious wine will mature gracefully over the next 3 to 5 years.

**in the vineyard :** The grapes for this wine mostly come from the Helderberg region and the balance are sourced from select coastal vineyards. Owing to the nature of bush vines careful canopy management is exercised so that no bunches are exposed to excessive sunlight and an even ripening of the grapes. With the wet 2014 winter there was a good build-up of reserves in the vines and with a much earlier than normal start to Spring weather meant we had an early bud-break. The growing season was, however, one of the coolest in recent memory and the moderate temperatures ensured a relatively long and even ripening period that allowed us to harvest beautifully ripe fruit with fantastic natural acidity.

**about the harvest:** All the vineyard parcels were harvested at optimum ripeness and vinified separately.

**in the cellar :** All the grapes were given 12 to 24 hours extended skin contact before only the free-run juice was transferred to tank for fermentation. The wines were fermented at low temperatures with selected yeast strains to highlight each vineyard's specific characteristics. After fermentation the wine was left for a further four months in contact with the lees before putting the final blend together.

## Kleine Zalze Wines

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