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Kleine Zalze Family Reserve Chenin Blanc 2014

Concentrated aromas of lime, winter melon and herbs on the nose with layers of citrus and elderflower on the palate. Elegant fruit and integrated French oak flavours give this wine a creamy mouth feel and a long, fresh, earthy finish.



variety : Chenin Blanc | 100% Chenin Blanc
winery : Kleine Zalze Wines
winemaker : RJ Botha
wine of origin : Stellenbosch
analysis : **alc :** 14.5 % vol **rs :** 3.7 g/l **pH :** 3.45 **ta :** 6.7 g/l
type : White **body :** Full **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

2015 Concours Mondial de Bruxelles - Best White Wine
2015 Concours Mondial de Bruxelles - Grand Gold Medal
2014 International Wine and Spirit Competition - Silver Outstanding
2014 Michelangelo International Wine and Spirit Compeition - Grand Prix Trophy & Double Gold
2014 Mundus Vini International Wine Awards - Gold
2014 Old Mutual Trophy - Gold
2014 Standard Bank Chenin Blanc Challenge - Top 10

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

in the vineyard : This Family Reserve Chenin Blanc 2014 was crafted from three different wards and soils (Granite, Oakleaf and Duplex) in Stellenbosch, each contributing to the complexity of this wine. These vineyards are very old unirrigated bush vines. 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. Only the best portions of the three sites were selected and vinified separately. These sites will be well preserved for our future Family Reserve Chenin Blanc.

about the harvest: The grapes were picked separately between 22.5°balling and 24.5°balling.

in the cellar : The grapes were reductively crushed and the juice had 12 to 18 hours skin contact prior to settling. Halfway through fermentation, the separate components were transferred into 400-litre fine-grain oak barrels (30% new, 30% second- and 40% third-fill). A long and slow fermentation was completed at a controlled temperature. Lees contact remained throughout the 12-month barrel maturation period and battonage occurred every month. According to the fruit and palate structure, each of the three different wines was blended to deliver the best expression of Chenin Blanc fruit with an earthy, dry finish. There was no fining or filtration before bottling.

Kleine Zalze Wines

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