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Kleine Zalze Vineyard Selection Barrel Fermented Chardonnay 2015

Concentrated lemon zest, apple blossom and pear flavours with succulent mouthfeel.



variety : Chardonnay | 100% Chardonnay
winery : Kleine Zalze Wines
winemaker : RJ Botha
wine of origin : Western Cape
analysis : **alc :** 14.0 % vol **rs :** 4.8 g/l **pH :** 3.40
type : White **style :** Dry **body :** Medium **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

ageing : Enjoy now or mature for 5 years.

in the vineyard : The 2015 vintage was a real gem. Perfect ripening conditions with dry and cool weather during February. Grapes came from 3 vineyards from 2 different areas namely Stellenbosch and Robertson. The Stellenbosch grapes from our Stellenbosch Mountain and our False Bay vineyards gave structure and yellow fruit while the Robertson grapes added finesse and minerality.

about the harvest: The grapes were harvested between 22° - 24°balling

in the cellar : After crushing, the juice was given extended skin contact for at least 12 hours before it was pressed. Only the free run portion of the juice was used for this selection. After 1 day of settling the juice was racked to a fermentation vessel where we inoculate with a slow fermenting yeast strain. The juice was racked into barrel 1 day after inoculation and left to ferment at low temperature until dry. The wine spends another 7 months in barrel before blending and bottling. A combination of 70% new and the rest second and third fill 400l French Oak barrels was used.

Kleine Zalze Wines

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