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Kleine Zalze Family Reserve Chenin Blanc 2015

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 :** 14.0 % vol **rs :** 6.9 g/l **pH :** 3.33 **ta :** 6.9 g/l
type : White **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

2018 Vivino Wine Style Awards - 4.2 stars
2017 Veritas Awards - Double Gold Medal
2017 SAWi Wards - Platinum
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 2015 was crafted from three different wards and soils (Decomposed 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.

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 was given 12 -18 hours skin contact prior to settling. After only 1 day settling we racked the cloudy juice (120ntu) to tank where it got inoculated with selected wine yeast strain. The juice was then gravity fed into 400l French oak barrels for fermentation. We only used 2nd, 3rd and 4th fill barrels to protect the delicate Chenin Blanc fruit. The wine spent an extra 8 month in barrel before we blended the components. There was no fining or filtration before bottling.

Kleine Zalze Wines

Stellenbosch
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