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Kleine Zalze Methode Cap Classique Vintage Brut 2011

An old world style sparkling wine crafted from the finest selected parcels of the traditional grape varieties Chardonnay and Pinot Noir, bottle fermented and matured for three years prior to disgorgement. Chardonnay contributes elegance whilst Pinot Noir provides intensity andrichness. A subtle pale gold colour in line with a very delicate and elegant nose. A full-bodied classical style Method Cap Classique. Freshly baked brioche and biscotti aromas with a rich lees creaminess and a tantalizing mineral richness.

variety : Chardonnay | 60% Chardonnay, 40% Pinot Noir
winery : Kleine Zalze Wines
winemaker : RJ Botha
wine of origin : Stellenbosch
analysis : **alc :** 11.5 % vol **rs :** 3.4 g/l **pH :** 3.16 **ta :** 7.5 g/l
type : Cap_Classique **body :** Full **taste :** Mineral
pack : Bottle **size :** 750ml **closure :** Cork

2015 International Wine Challenge - Gold



in the vineyard :

Stellenbosch experienced a late 2010 winter, but sufficient cold units were accumulated at the end of May and the beginning of June to ensure even bud burst. Winter rainfall was considerably below the long term average. Warmer August led to early bud burst. Moderate growing conditions led to slow and even ripening of the grapes. All the grapes came from the False Bay region in Stellenbosch. Traditional varieties Chardonnay and Pinot Noir were used. Because of early picking no additional irrigation was needed and canopy was opened to ensure enough sun exposure of the bunches.

about the harvest:

Chardonnay 60% and Pinot Noir 40% were handpicked in the cool of the early morning. Grapes were picked between 18° - 20° balling to ensure low alcohol and pH.

in the cellar :

Pressing whole bunch, only the free run juice were used and separate parcels of each of the varietals were vinified in stainless steel tanks. With secondary fermentation the wine fermented and matured for 36 months on the lees in the bottle. After rémuage (turning of the bottles) the 2011 Vintage Brut was disgorged and in line a dosage was added to residual level of 4g/l.

Kleine Zalze Wines
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