

Kleine Zalze Cellar Selection Chardonnay 2016

This is a really vibrant and lively wine bursting with aromas of green melon, citrus and pear. These flavours follow onto an elegant palate with hints of minerality and great balance.

The rich texture and vibrant acidity meant this wine will be a great complement to most light summer-time dishes.

variety : Chardonnay | 100% Chardonnay

winery : Kleine Zalze Wines

winemaker : RJ Botha

wine of origin : Western Cape

analysis : alc : 13.5 % vol rs : 3.5 g/l pH : 3.49 ta : 5.8 g/l

type : White **style :** Dry **body :** Medium **taste :** Fruity

pack : Bottle **size :** 750ml **closure :** Screwcap

ageing : Will also reward careful maturation for the next few years.

in the vineyard :

A dry winter combined with an early spring led to an early bud break and this continued with warmer than normal temperatures through January. This meant one of the earliest harvest in memory; however with careful planning we were able to get all the fruit in at optimum ripeness while still preserving healthy natural acidities. The higher altitude Stellenbosch vineyards that face False Bay contributed texture and fruit, while the Robertson vineyards generally contributed more minerality owing to the limestone based soils.

about the harvest:

All the Chardonnay was harvested early in the morning to ensure it arrived at the winery in optimum condition.

in the cellar :

All the vineyard parcels were harvested and vinified separately. 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

Stellenbosch

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