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Kleine Zalze Vineyard Selection Barrel Fermented Chardonnay 2016

Full of flavour. Oatmeal, apple and lime on the nose with layers of pear and citrus on the palate.



variety : Chardonnay | 100% Chardonnay
winery : Kleine Zalze Wines
winemaker : RJ Botha
wine of origin : Western Cape
analysis : **alc :** 13.5 % vol **rs :** 4.1 g/l **pH :** 3.29
type : White **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

2017 SAWi Wards - Platinum
2017 - Dacanter Chardonnay Panel: Recommended at 89 Points

ageing : Drink now or age for the next 10 years.

in the vineyard : The 2016 vintage was one of the driest and warmest vintages in history. It was also the earliest start to a harvest in Kleine Zalze's history. The grapes came from 3 blocks in Stellenbosch and a single block in Robertson. Careful canopy management was needed to ensure enough growth to ripen bunches. The canopy was tipped early in the season to initiate side shoot growth to protect the bunches against sun burn.

about the harvest: The grape were handpicked early in the morning.
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
Stellenbosch
021 880 0717
www.kleinezalze.co.za