

Kleine Zalze Vineyard Selection Barrel Fermented Chenin Blanc 2017

Concentrated aromas of guava, quince and green melon on the nose with subtle oak notes. On the palate there is ripe fruit with hints of minerality and good combination of oak gives a full but yet focused finish to the wine.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Kleine Zalze Wines

winemaker : RJ Botha

wine of origin : Stellenbosch

analysis : alc : 13.5 % vol rs : 5.1 g/l pH : 3.49 ta : 6.3 g/l

type : White **style :** Dry **body :** Full **taste :** Fruity **wooded**

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

2017 SAWi Awards - Grand Gold

ageing : This wine can be enjoyed now, but with careful cellaring it should age gracefully over the next 10 years.

in the vineyard : Although very dry, the 2017 vintage was cooler than expected with very low night temperatures. This was ideal for ripening. The grapes for this wine came from a couple of old (average age: 30 years) Chenin Blanc vineyards around Stellenbosch. These old unirrigated vineyard were very well adapted to dry conditions and thus was not affected by the drought. Careful canopy management was done to ensure enough sunlight, but protected the grapes against direct sunlight. The average yield of these wonderful old vineyard was 4t/ha.

about the harvest: The grapes were handpicked early in the morning and immediately crushed into holding tanks.

in the cellar : We gave extended (24hours) skin contact to extract all the Chenin flavours to ensure good structure in the final wine. Only the free run juice was used and settled for 1 day before inoculation with selected yeast strains. The juice was racked into barrels for fermentation. No new barrels were used to ensure that unique characters of the specific terroirs were preserved in the wine. After fermentation the wine was aged on the primary lees for another 6 months before being racked out and prepared for bottling.



Kleine Zalze Wines

Stellenbosch

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