

## Kleine Zalze Family Reserve Chenin Blanc 2016

Aromas of citrus, stone fruit and herbs on the nose with layers of pear and honeysuckle on the palate. Elegant fruit and integrated French oak flavours give this wine a silky mouthfeel and a long, fresh, mineral finish.

**variety :** Chenin Blanc | 100% Chenin Blanc

**winery :** Kleine Zalze Wines

**winemaker :** RJ Botha

**wine of origin :** Stellenbosch

**analysis :** alc : 13.5 % vol rs : 3.4 g/l pH : 3.43 ta : 6.6 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 Competition - 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 optimum storage conditions.

**in the vineyard :** The Family Reserve Chenin Blanc 2016 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 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 months in barrel before we blended the components. There was no fining or filtration before bottling.



### Kleine Zalze Wines

Stellenbosch

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