

Kleine Zalze Cellar Selection Chenin Blanc Bush Vines 2018

Initial aromas of lime and citrus zest are beautifully intertwined with a virtual 'fruit salad' of tropical fruits. These flavours follow on the palate, and combined with the rich texture and elegant minerality, ensures a very long finish.

The wine can be enjoyed now on its own or with a variety of food.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Kleine Zalze Wines

winemaker : Alastair Rimmer

wine of origin : Coastal Region

analysis : alc : 13.0 % vol rs : 2.7 g/l pH : 3.39 ta : 5.8 g/l

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

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

21st Grand International MUNDUS VINI Summer Tasting Awards - Gold Medal

ageing : The wine will mature gracefully over the next 3 to 5 years.

in the vineyard : The grapes for this wine comes from selected vineyards in Stellenbosch and Paarl. Owing to the nature of bush vines, careful canopy management was exercised so that no bunches were exposed to excessive sunlight and an even ripening of the grapes. A dry winter combined with an early spring led to an early bud break and thus early start to the growing season. The 2018 summer started very warm, but became a moderate to cool vintage with very cool evenings. Although it was very dry, these bushvine vineyards (with their deep and well established roots) looked and tasted spectacular.

about the harvest: All the vineyard parcels were harvested at optimum ripeness and vinified separately.

in the cellar : 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 vineyards specific characteristic. 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

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