

Kleine Zalze Vineyard Selection Barrel Fermented Chenin Blanc 2018

Layers of naartjies, apricots and cling peaches with hints of flint and fynbos. Delicate oak flavours finishes the wine beautifully.

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

2019 Old Mutual Trophy Wine Show - Silver

2019 Best Value award - 91/100

2019 Veritas Wine Awards - Bronze

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

in the vineyard : 2018 started off with a bang and everything looked set for a short intense harvest. Although we were at the end of a 3 year drought we had moderate temperatures and small spells off rain that was enough to keep the vineyards happy. This prolonged the ripening period and thus ensured amazing flavour development in these grapes. The grapes for this wine came from a couple of old (average age: 30 years) Chenin Blanc vineyards around Stellenbosch. 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. 2018 started off with a bang and everything looked set for a short intense harvest.

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