

Kleine Zalze Cellar Selection Chardonnay 2019

Fragrant lime, citrus and stone fruit on the nose with a rich texture and mineral edge on the palate.

The wine will complement any summertime dish.

variety : Chardonnay | 100% Chardonnay

winery : Kleine Zalze Wines

winemaker : RJ Botha

wine of origin : Western Cape

analysis : alc : 13.5 % vol rs : 3.2 g/l pH : 3.50 ta : 6.0 g/l

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

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

ageing : This wine will reward the patient drinker over the next 5 years.

in the vineyard : The 2019 vintage started well with good winter rain in 2018. The rain was followed by unprecedented high temperatures that confused the Chardonnay vineyards a little bit. This led to lower yields across South Africa. The higher altitude Stellenbosch vineyards that face False Bay contributed texture and fruit, while the Robertson vineyards generally contributed more minerality owing to the limestone based soils.

about the harvest: All the vineyard parcels were harvested and vinified separately. The growing season was moderate with low evening temperatures and thus long hang time and even ripening. Harvest was 3 weeks later than 2018.

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 vineyard's specific characteristics. 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

Stellenbosch

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