

Kleine Zalze Family Reserve Chenin Blanc Old Bush Vine 2018

Aromas of citrus, quince, green melon and savoury notes 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

2020 UK Sommelier Wine Awards - Gold

2019 Michelangelo International Wine & Spirit Awards - Gold

2019 Veritas Wine Awards - Silver

ageing : Enjoy now or mature up to 15 years at optimum storage conditions.

in the vineyard : These vineyards are all over 40 years old and 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 and 24°balling.

in the cellar : The grapes were picked separately between 22 and 24°balling, reductively 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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