

Kleine Zalze Cellar Selection Chenin Blanc Bush Vines 2020

Concentrated peach and pear with a solid body. It is clean, soft and refreshing.

The wine can be enjoyed now, on its own or with salmon, roast chicken and creamy pasta dishes.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Kleine Zalze Wines

winemaker : Alastair Rimmer

wine of origin : Coastal Region

analysis : alc : 13.5 % vol rs : 2.9 g/l pH : 3.44 ta : 6.3 g/l

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

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

ageing : Sip on it now or cellar it for 3 years for a more complex experience.

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. For a change we had a normal winter in 2019. Cold and very wet with some snow to fill the dams. Summer started with a bang with early bud break and a very early start to the harvest season. Most of the Chenin's were harvested about 10 days earlier than 2019. We had a very moderate but dry summer, exactly what we want for quality wine production.

about the harvest: Most of the Chenin's were harvested about 10 days earlier than 2019.

in the cellar : All the vineyard parcels were harvested at optimum ripeness and vinified separately. 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

Stellenbosch

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