

## Kleine Zalze Cellar Selection Chardonnay 2020

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Limey fruit curd with apple blossom and pear flavours. Full but silky mouthfeel.

The wine will complement any summertime dish.

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**variety :** Chardonnay | 100% Chardonnay

**winery :** Kleine Zalze Wines

**winemaker :** RJ Botha

**wine of origin :** Western Cape

**analysis :** alc : 14 % vol   rs : 3.3 g/l   pH : 3.46   ta : 6.0 g/l

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

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

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**ageing :** Drink now or enjoy until 2023.

**in the vineyard :** What a vintage! The vintage was very early compared to 2019. Enough winter rain in 2019 and very cool growing conditions pathed the way for a super quality vintage in 2020. Yields in the vineyards was back to normal and balance was restored after 3 years of drought. 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.

All the vineyard parcels were harvested and vinified separately.

**about the harvest:** 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 :**

Almost all (80%) the grapes were given 12 to 24 hours extended skin contact before only the free-run juice was transferred to tank for fermentation. The balance (20%) was "Whole Bunch" pressed before fermentation in stainless steel tanks. 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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