wine.co.za
easiest way to buy wine

Kleine Zalze Cape Nectar Cap Classique Blanc NV

A luscious yet still traditional Cap Classique, showing elegance and complexity with biscotti deliciousness. Delicate unique flavours of white peach, honeysuckle and pineapple complimented by a touch of sweetness. A lively fine mousse transforms this wine into an unforgettable sparkling sensation.



variety : Chardonnay | Chardonnay complemented by a touch of Pinot Noir
winery : Kleine Zalze Wines
winemaker : Lizemari Geldenheyns
wine of origin : Western Cape
analysis : **alc :** 11.5 % vol **rs :** 43.6 g/l **pH :** 3.01 **ta :** 7.4 g/l
type : Cap_Classique **style :** Dry **body :** Medium **taste :** Fruity
pack : Bottle **size :** 750ml **closure :** Cork

in the vineyard : The average cold night and day temperatures increased the fruit acidity and grape quality of the Chardonnay. The Chardonnay was planted in limestone rich soils of Robertson. This ensured beautiful fruit expression. On the Pinot Noir the cold October and November weather led to smaller berry sizes, loose bunches, and a better fruit concentration. The Pinot Noir was planted on cooler sites in the False Bay area, which contributed to the fresh acidity. With careful canopy management it was ensured that only the best bunches were left to ripen and produce this wine.

about the harvest: We used the traditional grape varietals, Chardonnay 60% and Pinot Noir 40%, that were handpicked in the cool of the early morning.

in the cellar : Pressing whole bunch, only the free run juice was used and separate parcels of each of the varietals were vinified in stainless steel tanks. With secondary fermentation the wine fermented and matured for 18 months on the lees in the bottle. After rémuage (turning of the bottles) the Cap Classique was degorged with the addition of a generous dosage which added a unique aroma and flavour.

Kleine Zalze Wines
Stellenbosch
021 880 0717
www.kleinezalze.co.za