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Kleine Zalze Family Reserve Chenin Blanc Old Bush Vine 2022

Only the very best Chenin blanc is selected for this wine. Focus is placed on blending components that are not necessarily obviously pungent and fruity, but rather those that are intensely and elegantly structured, promising fantastic ageability. White peach with bursts of citrus pith. Understated power with mineral finish on the palate and a delicate floral perfume.



variety : Chenin Blanc | 100% Chenin Blanc
winery : Kleine Zalze Wines
winemaker : RJ Botha
wine of origin : Stellenbosch
analysis : **alc :** 13.5 % vol **rs :** 4.0 g/l **pH :** 3.35 **ta :** 6.3 g/l
type : White **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

2024 Veritas Awards- Gold Medal
2023 Global Chenin Blanc Masters - Gold
2023 Tim Atkin SA Special Report - 93 Points
2023 IWSC - Silver
2023 Gilbert & Gaillard - 90 Points
2023 Decanter Awards - Silver
2023 Investec Trophy Wine Show - Bronze

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

in the vineyard : The Family Reserve Chenin Blanc 2022 was crafted from three different wards and soils (Decomposed Granite, Oakleaf and Duplex) in Stellenbosch, each contributing to the complexity of the wine. 2022 is also the first vintage of Family Reserve to be certified as made from Heritage Vineyards. The canopy of the bush vines was suckered and tipped to ensure a cool microclimate around the bunches with no direct sun and without botrytis. Due to a cool, wet spring, budding was seven to 14 days later than usual, but consistently good and even, promising a great vintage.

about the harvest: The grapes were picked separately between 21 and 23°balling.

in the cellar : The grapes were reductively crushed and the resulting juice given 12 -18 hours skin contact prior to settling. After only 1 day of settling, the slightly turbid juice was racked off its gross lees to a stainless-steel tank where it was inoculated with selected slow fermenting yeast strains. The juice was then gravity fed into 400l French oak barrels and 2 x 500l Italian Terracotta Amphora and, for the first time at Kleine Zalze, concrete eggs for fermentation. No new oak was used to preserve the delicate flavours of Chenin blanc. The wine spent an extra 8 months on the lees in the respective fermentation vessels, with no fining or filtration before bottling.

Kleine Zalze Wines
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