

Kleine Zalze Cellar Selection Chardonnay 2022

Delicate and fresh with notes of zesty lemon and juicy ripe white peaches. Finishes crisp with lingering mouthcoating fruitiness

The wine will complement any summertime dish.

variety : Chardonnay | 100% Chardonnay

winery : Kleine Zalze Wines

winemaker : RJ Botha

wine of origin : Western Cape

analysis : alc : 13.5 % vol rs : 1.8 g/l pH : 3.54 ta : 5.8 g/l

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

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

ageing : Enjoy now or cellar for up to 5 years.

in the vineyard : Very cold and wet winter in 2021 (perfect for Chardonnay) ensured even budding for the Chardonnays and a normal size crop compared to the previous years. Moderate summer days with cold evenings was the perfect setting for a great 2022 harvest. The higher altitude Stellenbosch vineyards that face False Bay contributed texture and fruit, while the Robertson and Bonnievale vineyards generally contribute more minerality owing to the limestone-based soils.

about the harvest: All the vineyard parcels were harvested and vinified separately

in the cellar :

Almost all (80%) of 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 on the lees before final blending and bottling.



Kleine Zalze Wines

Stellenbosch

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