

Kleine Zalze Methode Cap Classique Brut NV

A traditional MCC, showing elegance and complexity with a long finish. Aromas of strawberry and blackberry fruit flavours complemented by classic biscuit bouquet richness. A lively fine mousse transforms this wine into an unforgettable sparkling sensation.

variety : Chardonnay | 60% Chardonnay, 40% Pinot Noir

winery : Kleine Zalze Wines

winemaker : Lizemari Geldenheyns

wine of origin : Western Cape

analysis : alc : 11.5 % vol rs : 7.3 g/l pH : 3.02 ta : 7.3 g/l

type : Cap_Classique **style :** Off 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 was left to ripen and produce this wine.

about the harvest: We used the traditional grape varieties, 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 varieties were vinified in stainless steel tanks. With secondary fermentation the wine fermented and matured for 10 months on the lees in the bottle. After r muage (turning of the bottles) the Non-Vintage Brut was disgorged and in line a dosage was added to residual level of 7.3g/l.



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