

Kleine Zalze Vineyard Selection Chenin Blanc 2024

Flavours of melon, white peach and almond blossom and a hint of minerality that adds to the elegance of the wine. Masterfully oaked, this wine is textured and creamy on the mid-palate with a lively, crisp finish.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Kleine Zalze Wines

winemaker : RJ Botha

wine of origin : Stellenbosch

analysis : alc : 13.5 % vol rs : 4.8 g/l pH : 3.37 ta : 6.2 g/l

type : White **style :** Dry **body :** Full **taste :** Fruity **wooded**

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

2025 Veritas Awards - Gold

2025 Tim Atkin SA Special Report - 92 points

2025 Concours Mondial de Bruxelles - Grand Gold

ageing : This wine can be enjoyed now, but with careful cellaring it should age gracefully over the next 10 years.

in the vineyard : The grapes for this wine comes from selected "Bush Vine" vineyards in Stellenbosch. The average age of these vines are 35 years and most of them are planted on decomposed granite soils. Owing to the nature of bush vines, careful canopy management was exercised so that no bunches were exposed to excessive sunlight and to ensure even ripening of the grapes.

The excellent winter was followed by an extremely dry summer with heavy winds during flowering, influencing fruit set quite heavily on earlier cultivars, resulting in lower yields. In addition, an unusually hot and dry summer dried out the topsoil to such an extent that the grapes ripened up to 14 days earlier than usual in 2024. Frequent ripeness monitoring by the viticultural team ensured that the grapes arrived at the winery in perfect health and bursting with flavour, promising great wine.

about the harvest: The grapes were handpicked early in the morning.

in the cellar : The grapes were immediately crushed into holding tanks. We gave extended (24hours) skin contact to extract all the Chenin flavours to ensure good structure in the final wine with only a very small portion "whole bunch" pressed. Only the free run juice was used and settled for 1 day before inoculation with selected slow-fermenting yeast strains.

The juice was racked into barrels, concrete egg and Terracotta Amphora for fermentation, with the barrel fermented component making up 95% of the final blend. No new barrels were used to ensure that the essence and purity of the Heritage Certified fruit take center stage. After fermentation the wine was aged on the primary lees for another 7 months before being racked out and prepared for bottling



Kleine Zalze Wines

Stellenbosch

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