

## Kleine Zalze Cellar Selection Chardonnay 2025

Delicate and fresh with notes of zesty lemon and juicy ripe white peaches. The finish is crisp with lingering voluptuous fruitiness.

**variety** : Chardonnay | 100% Chardonnay

**winery** : Kleine Zalze Wines

**winemaker** : RJ Botha

**wine of origin** : Western Cape

**analysis** : alc : 13.5 % vol rs : 2.0 g/l pH : 3.45 ta : 6.0 g/l

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

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

2025 Michelangelo Awards - Gold

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

**in the vineyard** : This wine is made from the grapes of different regions throughout the Western Cape that are well suited to producing quality Chardonnay. The higher altitude Stellenbosch vineyards that face False Bay contribute texture and fruit, while the Robertson and Bonnievale vineyards generally contribute more minerality owing to the limestone-based soils found in these areas. Abundant winter rainfall in 2024 laid the groundwork for the growing season ahead, with a largely dry and moderate spring promoting even fruit set, which seemingly helped Chardonnay all across the Western Cape rebound from the lower tonnage of the two preceding vintages.

Summer started dry and mild, lowering disease pressure and as the season progressed to February and March, the warm, dry days with cool evenings provided the grapes with the best ripening conditions in almost a decade. As close to a perfect vintage as one can get, 2025 will be one to remember for years to come!

**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 for three months before final blending and bottling.



### Kleine Zalze Wines

Stellenbosch

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