wine.co.za
easiest way to buy wine

Kleine Zalze Vineyard Selection Barrel Fermented Chardonnay 2024

Elegant and complex. Upfront aroma of limes and citrus blossoms. On the palate the delicate taste of oak, supported by a crystalline acid structure and a slight pithy finish.



variety : Chardonnay | 100% Chardonnay
winery : Kleine Zalze Wines
winemaker : RJ Botha
wine of origin : Western Cape
analysis : **alc :** 13.5 % vol **rs :** 3.5 g/l **pH :** 3.35 **ta :** 6.2 g/l
type : White **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Screwcap

2025 Michelangelo Awards - Gold
2025 Tim Atkin SA Special Report - 91 points

ageing : Drink now or cellar for 5 to 10 years to taste its real potential.

in the vineyard : The run-up to the season was characterized by a warm and dry winter and spring, resulting in drier than usual soil conditions at the onset of the growing season. This resulted in earlier bud-break and flowering, and as such also promising an earlier than usual harvest. The grapes were predominantly sourced from Stellenbosch with a small portion from Robertson. The Stellenbosch vineyards are planted in decomposed granite soils and provides structure and fruit to the wine whilst the Robertson portion is planted in limestone-based soils and provide texture and mineral elements.

about the harvest: The grapes were harvested between 21 - 23°balling.

in the cellar : After crushing most of the juice was given extended skin contact for at least 12 hours before it was pressed. Only the free run portion of the juice was used for this selection. Certain portions were “whole bunch” pressed to ensure elegance and finesse. After 1 day of settling the juice was racked to a fermentation vessel where we inoculate with a slow fermenting yeast strain. The juice was racked into barrel 1 day after inoculation and left to ferment at low temperature until dry. The wine spent a total of 8 months in barrel before blending and bottling. A combination of 20% new and the rest second and third fill 400L French oak barrels were used.

Kleine Zalze Wines

Stellenbosch
021 880 0717
www.kleinezalze.co.za