

Kleine Zalze Family Reserve Chardonnay 2025

Only the very best expressions of Chardonnay are selected for this wine. Focus is placed on blending components that are not necessarily obviously pungent and fruity, but rather those that are intensely and elegantly structured, promising fantastic ageability. On the nose there is a delicate balance of minerality with bursts of grapefruit pith, underpinned by subtle nuances of oak. The rounded, almost waxy, texture is punctuated by a distinct upfront grip and a finish reminiscent of Jasmine flowers and crushed oyster shells.

variety : Chardonnay | 100% Chardonnay

winery : Kleine Zalze Wines

winemaker : RJ Botha

wine of origin :

analysis : alc : 12.5 % vol rs : 3.8 g/l pH : 3.31 ta : 6.8 g/l

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

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

2026 Concours Mondial de Bruxelles - Gold

ageing : Enjoy now or age up to 10 years at optimum storage conditions.

in the vineyard : The grapes were sourced from two contrasting sites in Stellenbosch: Schapenberg and Banhoek. Schapenberg benefits from cool maritime influences off False Bay, preserving freshness and natural acidity, while Banhoek's warm days and cooler nights contribute structure and vibrant fruit expression. The 2024/2025 season was balanced and moderate throughout.

A well-timed winter ensured even budburst, and warm, dry spring conditions set healthy, moderate crops. Summer remained relatively temperate, with minimal disease pressure. Dry mid-summer conditions produced smaller berries with excellent concentration. Grapes were harvested at slightly lower sugar levels, resulting in refined alcohols, bright acidity, and exceptional overall fruit quality, with yields moderate to slightly below average.

about the harvest: The different blocks used to create this wine were hand-harvested separately between 21 and 23° balling.

in the cellar : A portion of the fruit was destemmed and gently crushed, with the juice receiving 12–18 hours of skin contact prior to settling. Another portion was whole-bunch pressed to preserve freshness and enhance elegance in the final blend. After 24 hours of settling, the slightly turbid juice was racked off its gross lees into stainless steel tanks and inoculated with selected slow-fermenting yeast strains.

The juice was then gravity-fed into its respective fermentation vessels: 53% into 400L French oak barrels (50% new), 19% into Italian terracotta amphorae, and 28% into concrete egg tanks. The wine matured on its lees for an average of seven months before blending and preparation for bottling.



Kleine Zalze Wines

Stellenbosch

021 880 0717

www.kleinezalze.co.za