

Kleine Zalze Cellar Selection Chenin Blanc Bush Vines 2026

A vibrant mix of tropical and stone fruit flavours is lifted by a bright burst of citrus on the palate. Seamlessly integrated, with impressive texture and balance. Enjoy now, or cellar with care for up to three years for added complexity.

variety : Chenin Blanc | 100% Chenin Blanc
winery : Kleine Zalze Wines
winemaker : RJ Botha
wine of origin : Coastal Region
analysis : alc : 13 % vol rs : 3.9 g/l pH : 3.17 ta : 6.5 g/l
type : White **style :** Dry **body :** Medium **taste :** Fruity
pack : Bottle **size :** 750ml **closure :** Screwcap

ageing : Drink now or be rewarded after careful cellaring for 3 years.

in the vineyard : The grapes for this wine are sourced predominantly from selected vineyards in Stellenbosch, Paarl, and Swartland. Working with bush vines, careful canopy management ensured even ripening while protecting the fruit from excessive sun exposure. A cool, relatively wet winter provided good soil moisture reserves, followed by a moderate summer with fewer heat extremes. These conditions enabled steady ripening and excellent flavour development, particularly in older dryland vineyards. The 2026 Chenin Blanc vintage is thus defined by clarity, freshness, and strong varietal expression.

about the harvest: All the vineyard parcels were harvested at optimum ripeness and vinified separately to preserve their individual character.

in the cellar : The grapes underwent 12–16 hours of extended skin contact, after which only the free-run juice was transferred to tank for fermentation. Fermentation took place at low temperatures using selected yeast strains to enhance each vineyard's unique expression. Following fermentation, the wines remained on their lees for a further two months before the final blend was assembled.



Kleine Zalze Wines

Stellenbosch

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