
PROJECT

In search of the ultimate expression from nature



Chenin blanc – Skin Contact 2018

WINE OF ORIGIN:

Stellenbosch

VITICULTURE:

The skins of the Chenin Blanc grapes were not removed before fermentation and the interaction between skin and fermenting juice elevated the profile of this white wine into a new stratosphere. The grapes were sourced from a vineyard over four decades old in the Firgrove region of Stellenbosch. Growing on clay and decomposed granite and subjected to the maritime airflow off the Atlantic Ocean at False Bay, the vineyard was selected for its ability to grow grapes offering a superior expression of the site's unique geography.

VINIFICATION:

Fermentation in Italian clay amphorae with a 10-day period of skin-contact with a further 12 months of maturation in amphorae captures the essence of this vineyard, with the skin-contact providing linearity, razor-sharp focus and an intriguing maritime salinity.

WINEMAKER'S NOTE:

Peach, orange, potpourri and a hint of spice on the nose. Good fruit density, punch acidity and a particularly savoury, slightly grippy palate. Intensely flavoured without being too peculiar.

BOTTLES PRODUCED:

595

ACCOLADES:

Platter's Guide, 4.5* (93/100)

Winemag.co.za, 94/100

ANALYSIS:

Alc – 13.00%vol

RS – 3.0g/l

TA – 6.4g/l

pH

3.47

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