



In search of the ultimate expression from nature



Chenin blanc 2018

WINE OF ORIGIN:
Stellenbosch

VITICULTURE:

The grapes for Project Z Chenin Blanc 2018 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:

Overnight skin contact, then ferment & lees-ageing 10 months in Italian clay amphora, capture the essence of this inimitable vineyard in a wine, showing Stellenbosch signature abundance with measured power.

WINEMAKER'S NOTE:

Voluptuous & statuesque, stylish & flavourful. Superbly poised on an acid & mineral backbone. Pear, peach, apple plus some yeasty complexity on the nose. The palate shows impressive richness and bright acidity before a savoury finish.

BOTTLES PRODUCED:
426

ACCOLADES:
Platter's Guide, 5* (96/100)
Winemag.co.za, 92/100

ANALYSIS:

Alc – 13.5%vol RS – 2.4g/l TA – 6.0g/l pH
– 3.53

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