



ANNO 1695

KLEINE ZALZE

SOUTH AFRICA

Cellar Selection



Chenin Blanc

2024

Wine of Origin:

Coastal

Viticulture:

The grapes for this wine comes predominantly from selected vineyards in Stellenbosch, Paarl and Swartland. Owing to the nature of bush vines, careful canopy management was exercised so that no bunches were exposed to excessive sunlight and to ensure even ripening of the grapes. The excellent winter rainfall in 2023 was followed by an extremely dry summer with heavy winds during flowering, influencing fruit set quite heavily on earlier cultivars, resulting in lower yields. The hot and dry summer of 2024 also led to picking dates being 10 to 14 days earlier than usual. A fast start to a hot and busy season!

Vinification:

All the vineyard parcels were harvested at optimum ripeness and vinified separately. All the grapes were given 12 to 16 hours extended skin contact before only the free-run juice was transferred to tank for fermentation. The wines were fermented at low temperatures with selected yeast strains to highlight each vineyards specific characteristics. After fermentation the wine was left for a further two months in contact with the lees before putting the final blend together.

Winemaker's Note:

Tropical- and stone fruit flavours supported by a burst of citrus on the palate. Well integrated with amazing texture. Drink now or be rewarded after careful cellaring for 3 years.

Analysis:

Alc - 13.5%vol RS - 1.3g/l TA - 5.9g/l pH - 3.44

www.kleinezalze.co.za

