ANNO 1695

KLEINE ZALZE

SOUTH AFRICA

Cellar Selection



Chardonnay
2026

Wine of Origin:
Western Cape

Viticulture:
This wine is made from the grapes of different regions throughout the Western Cape that are well suited to producing quality Chardonnay. The higher altitude Stellenbosch vineyards that face False Bay contribute texture and fruit, while the Robertson and Bonnievale vineyards generally contribute more minerality owing to the limestone-based soils found in these areas.

The 2026 wine grape season was marked by changing weather conditions that required growers to adapt throughout the year. Despite these challenges, vineyards performed well thanks to favourable growing conditions and healthy vine development. Good bunch formation and strong fruit set contributed to a larger harvest than the previous season. While rainfall and heat created some management difficulties, overall crop quality remained high. The season produced excellent grapes with strong potential for premium wines.

Vinification:
All the vineyard parcels were harvested and vinified separately. Almost all (80%) of the grapes were given 12 to 24 hours extended skin contact before only the free-run juice was transferred to tank for fermentation. The balance (20%) was "Whole Bunch" pressed before fermentation in stainless steel tanks. The wines were fermented at low temperatures with selected yeast strains to highlight each vineyard's specific characteristics. After fermentation the wine was left on the lees for three months before final blending and bottling.

Winemaker's Note:
Delicate and fresh with notes of zesty lemon and juicy ripe white peaches. The finish is crisp with lingering voluptuous fruitiness. Enjoy now or cellar for up to 5 years.

Analysis:
Alc - 13%vol RS – 2.2g/l TA – 5.8g/l pH – 3.38

