



ANNO 1695

# KLEINE ZALZE

SOUTH AFRICA

*Cellar Selection*



## Chenin Blanc

2025

### 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 2024 was followed by moderate temperatures and dry growing conditions in spring and early summer, keeping disease pressure low. From the onset of veraison, these conditions continued, resulting in perfectly healthy, flavourful grapes with good acidity being delivered to the winery. 2025 is as close to a perfect vintage as one could ever hope for.

### 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%vol    RS - 2.2g/l    TA - 5.8g/l    pH - 3.44

[www.kleinezalze.co.za](http://www.kleinezalze.co.za)

